

Sweet Potato and Oyster Sandwich

MAKES 6 SANDWICHES

2½ cups water

2 sweet potatoes,
peeled and cut into
1-inch cubes

1½ cups sugar

½ tsp. vanilla

½ tsp. cinnamon

80/20 blended canola/
olive oil for frying

1 pint shucked oysters,
drained

Salt

Black pepper

3 cups corn flour

12 slices Texas toast or
thick-cut sliced bread

In a medium pot, bring water, sweet potatoes, sugar, vanilla, and cinnamon to a light boil. Reduce heat and simmer for 10 minutes, cooking until sweet potatoes are soft and liquid is cooked out. Mash until mixture is smooth. Set aside.

Meanwhile, in a deep pot or fryer, preheat oil to 325 degrees.

Season oysters with salt and pepper to taste, then dust with corn flour, coating well. Working in small batches, place oysters in oil and fry for 5 minutes. Remove from oil and set aside on a paper towel to rest.

Toast bread and spread with sweet potato mixture. Top with fried oysters and serve.