Ingredients

* 13.5 lbs sweet potato, grated
* 4 TBS soy sauce
* 4.5 Cups flour
* 6 TSP salt
* 3 TSP sugar
* 18 TBS olive oil
* 1 jalapeno pepper

Procedure

1. Rinse, peel and grate the sweet potatoes
2. Remove the seeds from the jalapeno. Mince finely.
3. Mix together the sweet potatoes, jalapeno, soy sauce, flour, salt, and sugar until the mixture is smooth and even. The mixture should be sticky, but not runny. If it is too liquidy add some flour.
4. Heat up 3 TBS olive oil over medium-low heat and use a tablespoon to transfer the mixture to the pan. Flatten with the back of a spoon and cook on each side for about 6 minutes, or until golden brown.