

## **Fried Jerusalem Artichokes**

### **Ingredients:**

- 1 pound Jerusalem artichokes, washed and sliced into thin rounds
- 1 cup all-purpose flour
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- Salt and pepper to taste
- Vegetable oil for frying

### **Directions:**

- In a bowl, combine the flour, garlic powder, paprika, salt, and pepper.
- Heat the vegetable oil in a large frying pan over medium-high heat.
- Coat the Jerusalem artichoke slices in the flour mixture, shaking off any excess.
- Fry the Jerusalem artichoke slices in the hot oil until they are crispy and golden brown.
- Use a slotted spoon to transfer the fried Jerusalem artichokes to a paper towel-lined plate to drain any excess oil.
- Serve the fried Jerusalem artichokes hot as a snack or side dish.