

Canadian Poutine



Poutine Gravy:

- 3 Tbsp cornstarch
- 2 Tbsp water
- 6 Tbsp unsalted butter
- 1/4 cup unbleached all purpose flour
- 20 oz beef broth
- 10 oz chicken broth
- Pepper, to taste
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For Deep Fried Fries:

- 2 lbs Russet potatoes, (3-4 medium potatoes)
- Peanut or other frying oil

Toppings:

- 1 - 1 1/2 cups white cheddar cheese curds,
(Or torn chunks of mozzarella cheese would be the closest

- To Prepare Poutine: Add your fried or baked fries to a large, clean bowl. Season lightly with salt while still warm. Add a ladle of hot poutine gravy to the bowl and using tongs, toss the fries in the gravy. Add more gravy, as needed to mostly coat the fries.