



Traditional French Canadian Poutine

Gravy

*1 cup beef broth
1 cup chicken broth
1 tsp onion powder
2 tbsp cornstarch
2 tsp garlic powder
1 tsp Worcestershire sauce
Salt and pepper to taste*

French Fries

*4 cups Russet potatoes sliced
thinly into sticks
Vegetable oil
Salt to taste*

Cheese

*1 cup cheese curds or
torn/small chunks of aged
mozzarella or gouda*

Instructions:

Gravy:

Dissolve the cornstarch in half of the beef broth before it's been heated.

In a saucepan, add the beef broth-cornstarch mixture, along with the rest of the beef broth and chicken broth, garlic and onion powders and Worcestershire sauce.

Stir regularly at a simmer until completely combined. Heat until thickened and then add fresh ground pepper and salt to taste.

French Fries:

Using a deep fryer or a heavy sided pot, heat oil to 350 degrees.

Carefully place a small handful cut potato sticks into the hot oil.

Cook until the potatoes are golden brown, approximately 7-10 minutes. Remove and drain on paper towels. Sprinkle with a pinch of salt.

Assembling:

Add French fries, topped with chunks of cheese curds, followed by drizzling beef gravy over everything. Serve hot. Enjoy!