

Poutine

French Fries

Ingredients		
Peeled Russet Potatoes	4 each	2# 8 ounces
Cornstarch	2 tablespoons	6 ounces
Salt and Pepper	1/8 teaspoon	Pinch
Peanut Oil	2 quarts	

1. Cut the fries into long slivers
2. Rinse the fries under cold water until the water turns clear.
3. Place in a large bowl of cold water so that the potatoes are completely covered. Refrigerated for at least 30 minutes and up to 12 hours.
4. Pour out the water and place the fries on paper towels and pat them completely dry.
5. Toss the fries with the cornstarch until evenly coated. Place the cornstarch covered fries on a wire rack in a sheet pan and rest for 20 minutes.
6. In a deep 5-quart stock pot heat the oil to 325 degrees F on medium high. Add the fries a handful at a time to the hot oil. Stir with a slotted spoon to make sure all the fries are cooking evenly.
7. Once the fries have turned yellow in color removed from oil and dry on paper towels (about 4-5 minutes). Repeat with remaining batch. Allow fries to completely cool.
8. When ready to serve, heat the oil to 375 degrees F. Add half of the fries to the hot oil at a time and fry until golden brown and puffed, 2 to 3 minutes.
9. Allow to drain on paper towels and season with salt and pepper. Serve hot.

Gravy

Ingredients		
Butter or Fat Drippings	2 tablespoons	1 ounce
Beef Broth	2 cups	1#
Cornstarch	2 tablespoons*	½ ounce
Water, Heavy Cream, or Whole Milk (cold)	¼ cup	2 ounces
Salt and Pepper	As needed	As needed

*For a thicker gravy use up to 3 tablespoons. If using mostly fat drippings (such as the liquid in a crock pot) 2 tablespoons should make a very thick gravy.

1. Melt the butter in a pot then add the beef broth whisk together well. Bring to a boil.
2. Combine the cold liquid with the cornstarch and stir well.
3. Add cornstarch slurry to boiling broth and whisk together well boiling for 1 – 3 minutes. Season with salt and pepper.

To make poutine

Serve the fries covered with the gravy and sprinkle cheese curds on top. Cheese curds can be hard to find so feel free to use any cheese you'd like. I've been told cheddar cheese is a common substitute.