

Poutine



About this Dish

Arguably the most recognizable dish to come out of Canada, Poutine is a combination of French fries, savory brown gravy, and delicious cheese curds. Worthy of your finest fork, this poutine recipe is easy to make and will certainly wow your family and friends! Poutine originated in Quebec, a predominantly French-speaking province located in the eastern portion of the country. Many variations of the dish have emerged through the years, including ones topped with bacon, green onions, parsley, and other ingredients.

Ingredients

- 2 large russet potatoes
- 4 cups peanut or canola oil
- 1 tsp olive oil
- 2 cloves garlic (minced)
- ½ tsp thyme
- ½ tsp pepper
- ¼ cup butter
- ¼ cup flour
- 1 ¼ cups condensed beef broth
- 8 oz cheese curds
- 1 bundle green onions or parsley

Total time: 50 minutes

Serves: 2

Try this!

- Make sure the gravy is hot enough to soften the cheese curds.
- If needed, substitute cheese curds for a low-moisture block of mozzarella and cut into cubes.



1 MAKE FRIES

Cut **potatoes** into ¼-inch thick strips. Place **potatoes** in a skillet and cover in cold oil. Cook on high for 15 minutes. Stir. Cook for 10 minutes until golden brown.



2 PREP GRAVY

As fries are cooking, cook **onion** in oil over medium heat until tender. Add **garlic** and **seasonings**. Cook for 2 minutes, then add **butter**. After the butter melts, add **flour**.



3 ADD BROTH

Cook gravy for an additional 5 minutes. Stir constantly. Add **beef broth** and 1 cup of **water**.



4 FINISH GRAVY

Bring to a boil, reduce heat and simmer for 2 minutes. Strain **gravy** with a mesh strainer.



5 COMBINE

Place fries on the serving plate and top with **cheese curds**. Pour hot gravy over the fries and cheese.



6 SERVE & ENJOY

Garnish with **green onions** or **parsley**, and serve immediately.