



JERNEJ KITCHEN

POUTINE (FRIES WITH GRAVY AND CHEESE)

Poutine is a delicious Canadian recipe made with french fries, gravy, and cheese. This irresistible main dish or snack is made in under 30 minutes.

SERVES	4	PEOPLE (MAIN DISH)
PREPARATION:	10	MINUTES
COOK:	20	MINUTES
TOTAL TIME:	30	MINUTES

POUTINE

- 30 g (2 tbsp) butter
- ½ onion
- 1 clove of garlic
- 1 ½ tbsp all-purpose flour
- 320 g (1 1/3 cup) chicken stock
- 130 g (1/2) beef stock
- 1 tsp Worcestershire sauce
- (1/4 cup) water, if needed
- 1 kg (2 pounds) french fries
- 150 g (5.3 ounces) cheese curds or mozzarella
- 1 tbsp chives, chopped

TOOLS AND EQUIPEMENT

- pan
- whisk
- paper towels
- wire rack

GRAVY

First, make the gravy. Add butter to a pan. When it melts, add the diced onion. Saute for 5 - 8 minutes over low heat. Add the diced garlic and flour, stir and cook for 4 - 5 minutes for the flour to brown slightly. Keep an eye on the onion. Pour the chicken stock and stir vigorously with a whisk to prevent any lumps from forming. Add the beef stock and stir again. Increase the heat to high and bring it to a boil. Simmer for 5 minutes, stirring occasionally.

GRAVY

Season the gravy with Worcestershire sauce, salt, and pepper to taste. The gravy needs to have a creamy soup-like consistency. If needed, reduce the with some water. Set aside until needed.

FRENCH FRIES

Fry the french fries according to the package instructions. Line a wire rack with paper towels and add the fried french fries to drain any excess oil. Transfer to a bowl and season with salt.

SERVE

Divide the french fries between four plates. Add the cheese curds or mozzarella cheese. Pour the hot gravy over the cheese and fries, sprinkle with diced chives, and serve immediately.