

Poutine Recipe

Ingredients:

1. 3 medium size long potatoes yellow flesh
2. Oil to suit your frying pot. (Keep oil level about 1/3rd in the pot)
3. 150 grams of Cheese curd
4. 1 cube beef bouillon
5. 2 table spoons light soya (you can use dark soya if you prefer)
6. 2 table spoons Worcestershire
7. 2 table spoons corn starch
8. 2 cups water

Method:

To start, peel the potatoes and cut them into thin and long French fries. Wash them and dry them thoroughly with dry cloth or paper.

Now take a pot and fill it with oil. Heat the oil till it becomes really hot. Put the French fries which you dried into the pot. If the pot is big enough put all of the fries in it and if the pot is small you can fry them in batches.

Fry the French fries for about 7 minutes on medium high heat. Then remove them in a pan and keep them aside. This process is called blanching the Fries. Shut the stove under the oil.

Now take a small pot and pour one cup of water in it. Keep it on another stove top to boil. As it starts boiling put the beef bouillon in it. Also put soya sauce and Worcestershire sauce in it. Take a separate small bowl and put 2 table spoons of corn starch in it. Put one cup of water in the corn starch and stir it well till it liquefies. Pour it in the boiling pot and keep stirring it on **medium heat** till it thicken and turns into gravy. Now remove the pot from the stove top and pour the gravy in a clean glass or china bowl.

Now start heating the oil in the pot again on high heat. When the oil is very hot take your blanched fries and fry them for about 3 minutes. This part is called finishing the fries. As the French fries turn crispy golden color, shut the stove and remove the French fries into a separate pan with paper in it. This way, the extra oil from the deep frying will reduce and make the French fries non greasy and crispy.

Take a plate or a bowl the size that can take all the fries and dump the fries in it. Now take the cheese curd and put them on the fries and finally put lots of tasty gravy on top.

Poutine is now ready to eat. So start enjoying it whilst it is still nice and hot. It tastes best when eaten right away.

Enjoy.

Chef Pops