

CANADIAN POUTINE - EZ

F EASY

Last Modified: 11/10/2016

PREP: 5 Min
COOK: 30 Min
STOVETOP & OVEN

VEGETABLES

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
1	Bag	Frozen French Fries (Your Choice)	Cooked
1	Jar	Beef Gravy (Your choice)	Hot
1	Bag	Cheese Curds (Your Choice)	Room Temp
OR			
1	Ball	Aged Mozzarella Cheese (NOT Fresh)	Chunked

OPTIONAL TOPPINGS

	Italian Parsley Leaves	Chopped
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PREPARATION

FACTOID	Extremely popular in the French speaking areas of Canada. I enjoyed this often on visits to Montreal. Crispy Baked French Fries sprinkled with Cheese Curds and drowned in a brown Gravy. French Fries with Gravy is popular all over Europe. Just leave out the Cheese Curds.
TOOLS	1) Aluminum Half Sheet Pan 2) Small Sauce Pan & Lid
PREP	DISH N/A
1	FRENCH FRIES: Select Any type of Frozen French Fries you like. I usually use Fries with the peels still on them. Cook them according to package directions.
2	GRAVY: Jarred Brown Gravy you like. I usually use Heinz. While the Fries are cooking, heat it on the stovetop. & cover to keep hot until ready to serve.
SERVE	Place a generous portion of French Fries on a plate, top with Cheese Curds (or not) and drown in Brown Gravy. Top with Parsley and serve while hot with plenty of napkins.