

# EAT THIS! DRINK THAT!

*with* **NEW WORLD WINES**

## POUTINE

### INGREDIENTS

- 4 small or 2 large Russet potatoes
- 3 tbsps of olive oil
- 2 tbsps of butter
- 2 tbsps of all-purpose flour
- 1 cup vegetable broth
- ½ pound cheese curds

**Prep Time** 5 minutes  
**Cook Time** 50 minutes  
**Serves** 4 people

**Wine Pairing**  
**Monster Vineyards;**  
**Wicked White**

### DIRECTIONS

Preheat the oven to 450°F. Scrub the potatoes and cut them into long thin strips with the skins left on. Place into a large bowl filled with cold water and then place into the fridge for 1 hour. This will remove some of the starch, making the French fries crispier once baked.

Drain the water, pat the potatoes dry and then spread onto a baking sheet. Toss with olive oil and bake for 35 - 40 minutes, turning occasionally, until golden brown and crispy.

Heat the butter and flour in a medium saucepan on low heat until it starts to foam. Slowly add in the vegetable stock stirring rapidly. Simmer until the gravy has thickened, stirring occasionally.

Once the French fries have cooked, place onto a serving plate. Top with cheese curds and then pour gravy over top. Serve warm.



**GREAT  
VEGETARIAN  
OPTION!**