

Poutine French Fries with Gravy

INGREDIENTS:

1-2 c French Fries or Sweet Potato Fries, frozen ½ c F+F Holiday Gravy Starter ½ c Heavy Cream
3 shakes Worcestershire Sauce
Parsley (for garnish)
1 c Cheddar Cheese Curds



DIRECTIONS:

- 1. Bake French fries at recommended temperature according to the package directions, then set aside.
- 2. Make gravy by mixing ½ cup of F+F Holiday Gravy Starter & ½ cup of heavy cream in a sauce pan over medium heat.
- 3. Bring the gravy mixture to a low boil, reduce heat to low & simmer, whisking often, until liquid reduces & desired thickness has been reached.
- 4. Roughly chop the parsley for garnish.
- 5. Assemble by layering French fries first. Pour the warm gravy over the fries, then the cheese curds & parsley, & serve!

Ænjoy!