

Poutine

If you've never heard of poutine, then you are in for a treat. A Canadian delicacy



Ingredients

- 1 quart vegetable oil for frying
- 1 (10.25 ounce) can beef gravy
- 5 medium potatoes, cut into fries
- 2 cups cheese curds

Directions

1. Heat oil in a deep fryer or deep heavy skillet to 365 degrees F (185 degrees C). While the oil is heating, you can begin to warm your gravy.
2. Place the fries into the hot oil, and cook until light brown, about 5 minutes. Make the fries in batches if necessary to allow them room to move a little in the oil. Remove to a paper towel lined plate to drain.
3. Place the fries on a serving platter, and sprinkle the cheese over them. Ladle gravy over the fries and cheese, and serve immediately.