**Poutine**

**1 RECIPE PER 2-3 PEOPLE**

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**BAKED FRENCH FRIES**

1 large or 2 small russet potatoes

10 mL oil

Seasonings as desired

1. Preheat oven to 425°F.
2. Line a baking sheet with aluminum foil.
3. Peel potatoes if desired, and cut into **THIN** French fries (like McD’s).
4. In a large bowl, toss cut potatoes with oil and season fries as desired.
5. Place cut potatoes (fries) on lined baking sheet.
6. Bake for 10-15 minutes until golden and then flip. Bake an additional 10-15 minutes or until golden and soft in center.

**C:\Documents and Settings\hp18203\Local Settings\Temporary Internet Files\Content.IE5\L7QL4FMB\MC900389380[1].wmfGRAVY**

180 mL warm water

7 mL beef or vegetable bouillon

30 mL all-purpose flour

15 mL margarine

1. Dissolve bouillon in warm water.
2. Melt margarine in saucepan. Whisk in flour to make a roux.
3. Gradually add bouillon mixture stirring vigorously to combine. Bring to a boil over medium heat. Reduce heat and allow thickening slightly.

**POUTINE**

50 mL grated cheese

1. Divide cooked fries into 2-3 bowls, and top with grated cheese.
2. Pour gravy over top and enjoy!