

# Poutine (French Fries With Gravy and Cheese Curds)

Yield: 4 min  
Total Time: 80 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-chalet-poutine-gravy-recipe>

## Ingredients:

- 4 pounds russet potatoes skin-on, washed and dried
- 4 tablespoons unsalted butter
- 1/4 cup flour
- 1 shallot minced
- 1 clove garlic minced
- 4 cups beef stock
- 2 tablespoons ketchup
- 1 tablespoon cider vinegar
- 1 tablespoon green peppercorns whole
- 1/2 teaspoon worcestershire sauce
- ground black pepper
- kosher salt
- canola oil for frying
- 2 cups cheese curds cheddar

## Nutrition:

1. Calories: 830 calories
2. Carbohydrate: 99 grams
3. Cholesterol: 90 milligrams
4. Fat: 35 grams
5. Fiber: 5 grams
6. Protein: 30 grams
7. SaturatedFat: 19 grams
8. Sodium: 1140 milligrams
9. Sugar: 9 grams

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