

Poutine Gravy

Oscar · 29/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

8

Description

As the old joke goes it takes a lot of time and effort to make poutine but at least when youre finally done you get to eat soggy fries And what incredibly delicious soggy fries they are While I dont have any problem with you buying the cheese curds or using frozen fries I do hope you make the sauce from scratch Use beef chuck short rib or brisket to achieve this marvelously meaty super savory ridiculously rich gravy that makes all the soggiiness worth it

Ingredients

- - 1 tablespoon vegetable oil - 1 pound boneless beef chuck
- chopped
- or more to taste - 4 tablespoons butter - 1 cup diced onions - salt to taste - freshly ground black pepper to taste - 1 pinch cayenne pepper
- or to taste - ? cup all-purpose flour - 4 cups homemade beef broth - 1 (16 ounce) package crinkle-cut French fries
- or to taste - 1 cup fresh cheese curds
- or to taste - 1 teaspoon chopped fresh chives
- or to taste

Instructions

1. Drizzle oil into a pan over high heat. Add beef chuck. Cook and stir until juices evaporate and the beef starts to brown and stick to the bottom of the pan
2. 5 to 7 minutes. Add butter and reduce heat to medium; stir until butter is melted. Add onions
3. salt
4. pepper
5. and cayenne to the beef. Cook until onions are softened and golden
6. 2 to 3 minutes. Stir in flour. Cook and stir until flour smells like cooked pie crust
7. 2 to 3 minutes. Pour in broth and bring to a simmer over high heat. Bring heat back down to medium. Let simmer
8. uncovered
9. until gravy reaches your desired thickness
10. 15 to 20 minutes
11. scraping down the sides occasionally. Season with salt. Preheat the oven to 450 degrees F (230 degrees C). Lay fries out on a baking sheet. Bake in the preheated oven
12. turning halfway
13. until crispy and golden brown
14. 13 to 18 minutes. Fill a serving platter with fries. Scatter cheese curds on top. Ladle a portion of the beef gravy on top and garnish with chives. Chef John Chef's Notes You can use up to 1 1/2 pounds beef. Feel free to substitute lard for the oil and use any kind of broth you prefer. Here's my recipe for the homemade fries
15. even though frozen crinkle-cut fries are my personal favorite for poutine. And here's how to make fresh cheese curds! If you're strapped for time
16. you can also try using grated cheese. If you're of the vegetarian persuasion
17. some severely caramelized mushrooms and a decent vegetable stock will produce a perfectly fine version.