



## ANA's Kitchen Corner



### FOOD FROM AROUND THE WORLD

## The Poutine

### French Canadian Cuisine

Bonjour, mon nom est Meg-Anne. Je suis une francophone du Manitoba! When I was younger, my family and I watched Hockey Night in Canada every Saturday and we ate POUTINE!

Poutine is a mouthwatering dish of golden French fries, gravy and cheese curds. The hot gravy is poured over room temperature cheese curds, so they are warmed without melting completely. The best part is the stringy cheese!

#### What you will need:

- Cookie sheet
- Parchment paper (optional)
- Spatula
- Small to medium size sauce pan
- Can opener
- Whisk
- Serving dish (or bowls)

#### Ingredients:

Bag of frozen french fries

Can of poutine gravy or other gravy

Cheese curds

**Instructions:**

1. Place French fries on cookie sheet line with parchment paper (optional), cook as instructed on the bag.
2. Prepare gravy in saucepan on cook top (follow instructions on label of can).
3. When fries are done, place in serving dish or divide into bowls.
4. Scatter cheese curds evenly on hot French fries.
5. Pour hot gravy evenly over cheese curds and French fries.
6. Bon Appetit!

Recipe shared by SNA's Newcomer Youth/Youth Drop In Program's

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Financé par :



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