



Mushroom Poutine

Makes 4 Servings

Ingredients:

6-8 medium Yukon Gold potatoes (about 4 lb.)
2 cups white cheese curds
3 tablespoon olive oil, divided
1 oz. dried porcini mushrooms
1 cup boiling water
1 shallot, finely diced
1 clove garlic, crushed
8 oz. fresh mushrooms, coarsely chopped
1/4 cup (4 Tbsp) unsalted butter
1/4 cup flour
2-1/2 cups beef stock
2 Tbsp ketchup
1 Tbsp apple cider vinegar
1 teaspoon Worcestershire sauce
1/2 teaspoon ground black pepper
Salt to taste
Parsley, chopped (optional garnish)

Directions:

1. SCRUB the potatoes, halve, then cut into spears. Pat dry. TOSS the pieces with 2 tablespoons of the olive oil. PLACE the wedges on a lined half-sheet pan. POSITION the potatoes in such a way that maximizes heat circulation around each piece. (If too crowded, the potatoes will steam instead of brown.)
2. PLACE the potato spears in a 425°F oven for 25-30 minutes or until tender and sides begin to turn golden brown.
3. REMOVE the cheese curds from the refrigerator allowing them to reach room temperature.
4. PREPARE the gravy by first hydrating the dried mushrooms. POUR 1 cup of boiling water over the dried mushrooms. Once hydrated, drain well, and coarsely chop the mushrooms. MINCE the fresh mushrooms coarsely and add them to the dried mushrooms. Set aside.
5. SAUTÉ the shallot in the remaining tablespoon of olive oil. When the shallots start to become translucent, add the minced garlic and continue sautéing for another 30 seconds. ADD the rehydrated and fresh mushrooms, sauté for 6-7 minutes until fully wilted. Remove from heat and set aside.

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6. MELT the butter in a large skillet. SPRINKLE the flour on top of the bubbling butter. STIR the roux continuously for 2-3 minutes. The flour will cook and lose its raw taste in the process.

7. ADD 1 cup of the beef stock to the roux and stir until smooth. ADD additional beef stock a half cup at a time, whisking after each addition until thickened. ADD the ketchup, vinegar, Worcestershire sauce, and black pepper to the gravy. ADD additional beef stock as needed to form a thin gravy.

8. TRANSFER the sautéed shallot-mushroom mixture to the gravy and stir. SALT to taste. COVER and keep warm until the potatoes are ready.

9. REMOVE the roasted wedges from the oven and serve by placing the potatoes on individual plates, sprinkle cheese curds on top, and spoon a generous helping of hot mushroom gravy on top. Garnish with chopped parsley if using, and serve immediately.