



Poutine Style French Fries with Green Peppercorn Sauce and Bleu Cheese Crumbles

DIRECTIONS

To a hot saucepan, add olive oil.

Add shallots and mushrooms, cook 2-3 minutes until soft and caramelized.

Add beef stock, bring to a boil and cook until reduced to 1/4 cup or approximately 10 minutes.

Add cream, brandy, red wine and green peppercorns.

Cook until slightly thickened, about 3 minutes.

Prepare LW Private Reserve® 3/8" Regular Cut Fries (32L) according to manufacturer's directions.

Season with salt and pepper. Place fries alongside steak or chicken filet.

Drizzle with sauce and top with bleu cheese crumbles.

YIELD

1 portion

INGREDIENTS

4 oz. LW Private Reserve® 3/8" Regular Cut Fries (32L)

1 Tbsp. olive oil

3 Tbsp. chopped shallot

1/4 cup sliced white mushrooms

1 cup beef stock

1/2 cup heavy cream

1/4 cup brandy

2 Tbsp. red wine

2 Tbsp. green peppercorns in brine, drained

1/4 cup bleu cheese crumbles