



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

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

DIRECTIONS

1. To a hot saucepan, add olive oil.
2. Add shallots and mushrooms, cook 2-3 minutes until soft and caramelized.
3. Add beef stock, bring to a boil and cook until reduced to 1/4 cup or approximately 10 minutes.
4. Add cream, brandy, red wine and green peppercorns.
5. Cook until slightly thickened, about 3 minutes.
6. Prepare LW Private Reserve® 3/8" Regular Cut Fries (32L) according to manufacturer's directions.
7. Season with salt and pepper. Place fries alongside steak or chicken filet.
8. Drizzle with sauce and top with bleu cheese crumbles.

Yield

1 portion