



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