Main – All Canadian Poutine

Dessert - Deep Fried Bannock with Saskatoon Sauce and Ice Cream

Poutine

Gravy

* 3 T Cornstarch
* 2 T Water
* 6 T Butter
* ¼ cup flour
* 20 oz beef broth
* 10 oz chicken broth

Fries

* 4 russet potatoes (cut into ½ inch sticks)
* Frying oil

1 ½ cups cheese curds

½ lb back bacon

Directions

1. Cut potatoes and soak in cold water. Set aside for at least an hour.
2. Prepare the gravy: In a small bowl, dissolve the cornstarch in the water and set aside.
3. In a large saucepan, melt the butter. Add the flour and cook, stirring regularly, for about 5 minutes.
4. Add the beef and chicken broth and bring to a boil, stirring with a whisk. Stir in about HALF the cornstarch mixture and simmer for a minute or so. If you'd like your gravy thicker, add a more of the cornstarch mixture, in small increments, as needed, to thicken. Season with pepper. Taste and add salt, if necessary.
5. Cut back bacon into small pieces, fry, set aside.
6. Drain, and dry off fries.
7. Put your oil in a large pot or frying pan, allow to heat up. Cook fries on medium heat for 5-8 minutes, just until potatoes are starting to cook. Remove potatoes from oil and scatter on a wire rack. Increase oil temperature to medium-high, return the potatoes to the oil and cook until potatoes are golden brown. Remove to a paper towel-lined bowl.

Put fries on a plate, add a generous amount of cheese curds, pour on gravy, and sprinkle with back bacon.

Deep Fried Bannock

* 3 cups all-purpose flour
* 2 T & 1 ½ t baking powder
* 1 T granulated sugar
* ¼ t salt
* 1 ½ cups water at room temperature
1. Whisk together the flour, baking powder, sugar, and salt in a mixing bowl until well combined.
2. Gradually add the water, blending it in with your hands. Do not to overwork the dough — it should just hold together. It will be a wet, shaggy dough but really resist overmixing it — at this point, you might think “this can’t be right,” but it is.
3. Cover the bowl with a wet tea towel and set aside at room temperature for 30 minutes to rest.
4. While the dough is resting make sure your oil is hot.
5. With floured hands, divide the dough into 2 oz portions — about the size of a large egg — and shape into ovals.
6. Fry, flipping as necessary, until golden brown all over, about 2 minutes. Using a wire-mesh scoop or slotted spoon, transfer the fried dough to a plate lined in paper towel.
7. Heat up saskatoons in pot on stove, remove when they start to boil.
8. Cut bannock into smaller pieces, scoop on ice cream, and top with saskatoon sauce.