

BILLINGS
FARM & MUSEUM

Eat Local



NOVEMBER

THIS MONTH'S RECIPE:

POUTINE

TOTAL MILES FROM BILLINGS FARM & MUSEUM: 159

POUTINE

INGREDIENTS

- 1 ½ pounds potatoes (yellow are best)
- 3 Tbsp. Olive Oil
- 3 Tbsp. Corn Starch
- 2 Tbsp. Water
- 6 Tbsp. Unsalted Butter
- ¼ Cup Flour
- 20 Oz. Beef Broth
- 10 Oz. Chicken Broth
- 1-1 ½ Cups Cheese Curds
- Pepper

WHERE WE FOUND THEM

- Billings Farm & Museum
- Your tap!
- Cabot Creamery
- King Arthur Flour
- Maplebrook Farm

RECIPE

Fries

1. Place a rack in the lower third of your oven and preheat to 450°F. Drizzle a rimmed baking sheet with 1 ½ tablespoons of olive oil, brushing until the entire sheet is covered.
2. Scrub, peel (if desired), and slice the potatoes into ¼ in. wide sticks. Put potato sticks in a large bowl and pour very hot water on top until it covers the potatoes by an inch. Let sit 10 minutes.
3. Drain potatoes and transfer to a clean paper towel – dry completely. In a large bowl, add potatoes and drizzle 1 ½ tablespoons of olive oil over top – toss to coat.
4. Spread potato sticks out on the baking sheet in a single layer.
5. Roast for 15-20 minutes until golden-brown on the bottom. Remove the baking sheet from the oven and, using a spatula, flip the potatoes. Place baking sheet back in the oven and roast another 5-10 minutes.

Poutine

1. In a small bowl, dissolve cornstarch in water and set aside.
2. In a large saucepan, melt butter then add flour and cook (stirring regularly) for 5 minutes. Mixture should turn golden brown.
3. Add beef and chicken broth and bring to a boil, whisking. Stir half the cornstarch mixture in a simmer for a minute. Add more cornstarch mixture depending on how thick you want the gravy. Season with salt and pepper.
4. Place fries on a large plate. Pour hot gravy over the fries and sprinkle curds over the top.