

chattavore

SOUTHERN POUTINE

Prep time: 10 minutes

Cook time: 35 minutes

Serves 4

- 4 large potatoes
 - 2 teaspoons salt
 - olive oil spray or 1 tablespoon olive oil
 - 1 pound breakfast sausage
 - 6 tablespoons flour
 - 2 cups milk
 - salt and pepper to taste
 - 4 ounces cheddar cheese, grated
1. Preheat oven to 450 degrees. Preheat 2 large baking stones or baking sheets in the oven. Bring a large pot of water to boil. Add 1 1/2 teaspoons salt. Cut potatoes into thin strips.
 2. Add the potato strips to the water. Boil for 3 minutes. Drain in a large colander and allow to sit for 5 minutes, shaking the colander occasionally.
 3. Divide the potatoes between the two preheated baking sheets. Spray with olive oil spray and sprinkle with salt. If you do not have an olive oil sprayer, toss the fries in a large bowl with the tablespoon of olive oil and the remaining salt then divide between the preheated baking sheets. Bake for 25-30 minutes, turning every five minutes until browned.
 4. While the fries are cooking, brown the sausage in a large skillet. Sprinkle with the flour. Stir in the flour and allow to cook for 1-2 minutes. Pour in the milk gradually, stirring until completely combined. Allow to cook until thickened. Season with salt and pepper to taste.
 5. Divide the fries among 4 plates. Top with the gravy then the cheese. Serve immediately.

Note: This recipe is easily halved!