



December 2019

## Authentic Canadian Poutine (Serves 4)

Pairing: NV Emile Paris 'Réserve Personnelle' Brut, Champagne, France

### Ingredients:

#### POUTINE GRAVY\*:

- 4 *tbsp* cornstarch
- 2 <sup>2</sup>/<sub>3</sub> *tbsp* water
- 8 *tbsp* unsalted butter
- 1/3 *cup* unbleached all-purpose flour
- 26 <sup>2</sup>/<sub>3</sub> *oz* beef broth
- 13 <sup>1</sup>/<sub>3</sub> *oz* chicken broth
- *Pepper, to taste*

#### DEEP FRIED FRIES:

- 3 *lbs.* Russet potatoes
- *Peanut or other frying oil*

#### TOPPING:

- 2 *cups* white cheddar cheese curds



### Directions:

1. Prepare the gravy: In a small bowl, dissolve the cornstarch in the water and set aside.
2. In a large saucepan, melt the butter. Add the flour and cook, stirring regularly, for about 5 minutes, until the mixture turns golden brown.
3. Add the beef and chicken broth and bring to a boil, stirring with a whisk. Stir in the cornstarch and simmer for 3 to 5 minutes or until the sauce thickens. Season with pepper. Taste and add additional salt, if necessary, to taste. Make ahead and re-warm or keep warm until your fries are ready.
4. For Deep-Fried Fries: Prepare your potatoes and cut into 1/2-inch thick sticks. Place into a large bowl and cover completely with cold water. Allow to stand at least one hour or several hours. When ready to cook, heat your oil in your deep fryer or large, wide, heavy cooking pot to 300° F.
5. Remove the potatoes from the water and place onto a sheet of paper towel. Blot to remove as much excess moisture as possible.
6. Add your fries to the 300°F oil and cook for 5-8 minutes, just until potatoes are starting to cook but are not yet browned. Remove potatoes from oil and scatter on a wire rack. Increase oil temperature to 375°F Once oil is heated to that temperature, return the potatoes to the fryer and cook until potatoes are golden brown. Remove to a paper towel-lined bowl.
7. To Prepare Poutine: Add your fried or baked fries to a large, clean bowl. Season lightly with salt while still warm. Add a ladle of hot poutine gravy to the bowl and using tongs, toss the fries in the gravy. Add more gravy, as needed to mostly coat the fries.
8. Add the cheese curds and toss with the hot fries and gravy. Serve with freshly ground pepper. Serve immediately.

\*Substitute with your leftover holiday gravy.

Recipe and Image from: [seasonsandsuppers.ca](http://seasonsandsuppers.ca)



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## New Shrimp Louie (Poached Shrimp Salad) (Serves 4)

Pairing: NV Sanger Voyage 360, Champagne, France

### Ingredients:

- *Kosher salt*
- *8 ounces green beans, tails trimmed*
- *1 ½ pounds large shrimp, shell on, deveined if you like*
- *4 large eggs*
- *1 small shallot, sliced*
- *2 tablespoons fresh tarragon leaves, finely chopped*
- *3 tablespoons fresh lemon juice*
- *Freshly ground black pepper*
- *½ large head romaine lettuce or 3 heads Little Gem lettuce, torn or cut into large pieces*
- *1 medium watermelon radish or 3 regular radishes (or a mix of both), thinly sliced*
- *1 avocado, thinly sliced*
- *Olive oil, for serving*
- *1 cup aioli, for serving*



### Directions:

1. Bring a large pot of salted water to a boil. Add green beans and cook until bright green and just tender, 2 minutes or so. Remove from water and transfer to a plate to cool. (No need to use an ice bath, but if you want to, go for it.)
2. Add shrimp and cook until bright pink and just cooked through, 2 to 4 minutes depending on the size of the shrimp. Transfer to a plate to cool. Once the shrimp are cool enough to handle, peel.
3. Return the water to a boil and gently lower in eggs. Boil for 6 to 7 minutes (6 for runnier yolks, 7 for slightly firmer). Remove from heat and run under cold water for a minute or two.
4. Combine shallot, tarragon and lemon juice in a small bowl and season with salt and pepper.
5. To assemble the salad, arrange the lettuce on a large serving platter or in a shallow bowl and scatter with radishes, avocado, green beans and shrimp. Spoon shallot mixture over everything and drizzle with olive oil. Peel and halve the eggs and nestle in the salad. Serve with aioli alongside for individual dressing.



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## Caviar and Crème Fraîche Tartlets (Serves 6)

Pairing: NV Bonnet Ponson Brut Premier Cru, Champagne, France

### Ingredients:

- 12 mini round tart shells ( $1\frac{1}{3}$ -inch) or frozen mini phyllo shells, baked according to package instructions
- 6 tablespoons crème fraîche
- 1-ounce caviar, such as Ossetra or Beluga
- 2 tablespoons thinly sliced chives



### Directions:

Arrange tart shells on a serving platter. Spoon crème fraîche into a small resealable plastic bag and snip a  $\frac{1}{4}$ " opening in the corner. Pipe about  $\frac{1}{2}$  tablespoon crème fraîche onto one side of tart shells and spoon  $\frac{1}{2}$  teaspoon caviar onto the other side. Garnish with chives and serve immediately.