

RECIPES FROM TRIXIE MATKOWSKI AND HER
FRIENDS AND RELATIVES

CHRISTMAS EVE FRENCH-CANADIAN POUTINE

This recipe came to me via my very funny French-Canadian friend, Kris Fletcher.

She said that it's been a family favorite from the first bite.

INGREDIENTS:

NOTE: all quantities are to taste. There's no hard and fast rule when it comes to poutine. Just play around, sample, and tweak to your heart's delight.

- French fries - a bag of frozen, or homemade if you have nothing else to do on Christmas Eve
- cheese curds
- cooked turkey or chicken, cut into smallish cubes
- cranberry sauce
- cooked peas
- gravy, preferably turkey or chicken. Homemade is best, but if you have to use frozen or canned, do what you must. It's Christmas Eve. No one is going to judge.

Cook the fries by whichever method you prefer. (I myself prefer to toss the frozen ones in the oven, the way it says on the bag.)

While they are cooking, break the cheese curds into small pieces, cook the peas if necessary, dice anything that needs dicing, and heat the gravy.

When the fries are piping hot, scoop half of them into a big bowl. Add half of all the other ingredients. Repeat the layers.

Ring the dinner bell and tell Santa to come to the table. Enjoy with a cold beer or hard cider.

