

# How to Make Poutine

1. Verb - Base Form
2. Verb - Base Form
3. Verb - Present Ends In Ing
4. Location
5. Adjective
6. Adjective
7. Adjective
8. Noun - Plural
9. Verb - Base Form
10. Noun
11. Noun - Plural - Recurring
12. Noun - Plural - Recurring
13. Noun - Plural
14. Noun
15. Noun - Plural - Recurring
16. Verb - Base Form
17. Noun - Plural - Recurring
18. Noun
19. Noun
20. Noun Describing Quality
21. Noun
22. Noun
23. Verb - Present Ends In S

24. Adjective
25. Noun - Recurring B
26. Noun - Recurring B
27. Noun
28. Noun - Recurring B
29. Adjective
30. Animal
31. Adjective
32. Colour
33. Noun - Recurring B
34. Noun
35. Animal
36. Verb - Past Tense
37. Number
38. Animal
39. Verb - Past Tense
40. Noun - Recurring B
41. Verb - Present Ends In S
42. Noun
43. Noun
44. Verb - Base Form

# How to Make Poutine

1. \_\_\_\_\_ Verb - Base Form and \_\_\_\_\_ Verb - Base Form the potatoes into medium or medium-thin sized fries.

Choose potatoes that are good for \_\_\_\_\_ Verb - Present ends in ING. \_\_\_\_\_ Location potatoes or \_\_\_\_\_ Adjective

potatoes are good choices. Heat the oil in a heavy skillet or deep fryer. Add the potatoes and fry until a

\_\_\_\_\_ Adjective \_\_\_\_\_ Adjective brown. Set on \_\_\_\_\_ Noun - Plural to drain.

\_\_\_\_\_ Verb - Base Form in the oven at the suggested temperature.

2. Transfer the fries to a \_\_\_\_\_ Noun and cover with \_\_\_\_\_ Noun - Plural - Recurring. The best \_\_\_\_\_ Noun -

\_\_\_\_\_ Plural - Recurring are real Quebecois or Wisconsin \_\_\_\_\_ Noun - Plural. In some imitations, \_\_\_\_\_ Noun is

used.

\_\_\_\_\_ Noun - Plural - Recurring should be fresh, as they \_\_\_\_\_ Verb - Base Form under refrigeration. If

\_\_\_\_\_ Noun - Plural - Recurring are unavailable in your area, use \_\_\_\_\_ Noun. This may deprive the dish of its

authentic texture. Choose \_\_\_\_\_ Noun that will retain its \_\_\_\_\_ Noun describing quality when softened by

\_\_\_\_\_ Noun. Avoid \_\_\_\_\_ Noun that \_\_\_\_\_ Verb - Present ends in S easily.

3.

Top the \_\_\_\_\_ fries with \_\_\_\_\_. Homemade \_\_\_\_\_ offers superior flavor, but canned \_\_\_\_\_ will do. The \_\_\_\_\_ should be a thick, \_\_\_\_\_ \_\_\_\_\_ base with a \_\_\_\_\_ color.

Homemade \_\_\_\_\_ begins as a \_\_\_\_\_, in which flour, butter and hot \_\_\_\_\_ fat are \_\_\_\_\_ together and cooked for \_\_\_\_\_ minutes. \_\_\_\_\_ stock or broth is slowly and continually \_\_\_\_\_ in until the \_\_\_\_\_ \_\_\_\_\_ at a simmer. \_\_\_\_\_ and \_\_\_\_\_ is added last.

4. Serve the poutine immediately and \_\_\_\_\_.