

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 _____.