

## **Poutine Burger**

*Wine Pairing: Red Moscato*

### **INGREDIENTS:**

- 2 Pounds ground beef hamburger
- Salt and pepper to taste
- 16 Ounces of cooked French fries
- 6 Slices white cheddar cheese
- 1 Cup cheddar cheese, grated
- 2 Cups brown gravy

### **INSTRUCTIONS:**

1. Patty the ground beef and grill until done
2. Cook the French fries
3. Heat up the brown gravy
4. Once the burgers are cooked, the French fries are cooked (I bake them), and the gravy is heated up, place the burger on the bottom bun
5. Top with 1 slice of the cheddar cheese and about 2 tablespoons of the grated cheese
6. Add the French fries on top, pour on about  $\frac{1}{4}$  cup of the gravy
7. Serve

### **COOKING TIP:**

Baked French fries use less oil, and stay hot longer