

CANADIAN POUTINE



Ingredients

Step 1:

Find the ingredients for poutine by scanning the QR Code. Make a list. Google any of the ingredients you do not know already.



Step 2:

Scan the QR codes to familiarize yourself with common cooking verbs.

Which verbs do you think you might hear for instructions on making poutine? Write them below:





Step 3:

Group 1:

Scan the QR Code on this page.



Listen and fill in the missing spaces. After listening, compare your answers with someone else in your group. Then, listen again to correct any mistakes you made the first time.

After, you will compare with someone from Group 2. They have a different video on how to make poutine. You will analyze the differences and similarities you heard between the two methods.

Fill in the Blanks:

1. Preheat the grill to _____ degrees.
2. Drizzle the potatoes with a little _____ oil.
3. Now, liberally _____ with kosher salt and black pepper.
4. And now give them a good _____ to thoroughly coat all the potatoes.
5. And now, let's make the gravy. I'm going to start by making a roux with a little vegetable oil, _____, and all-purpose flour.
6. Now give it a good mix until all the _____ is combined, and let it cook for about _____ minutes to get that raw taste out of the flour.
7. Now add _____ and beef base.
8. Now give it a good mix and bring it up to a _____.
9. Once it reaches a boil, it should thicken right up. Now I'm going to add a little bit of black _____.
10. And now I'm going to add the _____.
11. After 20 minutes, I'm going to give them a flip, and then let them go for 20 more minutes until they're nice and _____.
12. After a total of _____ minutes, the _____ are perfectly done.
13. While the fries are still piping hot, I'm going to _____ the fresh cheese curds, and now the piping hot, rich brown gravy.

Group 2:

Scan the QR Code on this page.



Listen and fill in the missing spaces. After listening, compare your answers with someone else in your group. Then, listen again to correct any mistakes you made the first time.

After, you will compare with someone from Group 1. They have a different video on how to make poutine. You will analyze the differences and similarities you heard between the two methods.

Fill in the Blanks:



1. I've just peeled our potatoes. Now you can _____ any potatoes that you like.
2. Now just on your V-slicer, if you want to use it with the _____ or the thin, again that is completely up to you.
3. And just into a bowl of _____ guys.
4. And just leave it in the water for about _____ minutes.
5. Onto a _____ with some paper towel, I'm just going to pull out our chips and just drain them off on that towel.
6. So I'm just going to pop our fries straight into the _____ and be very, very careful.
7. Now guys, you want to _____ them in the oil for about seven to _____ minutes in the deep fryer, and the same goes if you are frying them in a pan with the oil.
8. So guys, it's been about _____ minutes, and I'm just going to pull them out, and that's the colour that you're after, that beautiful golden _____ colour.
9. So just give it a good shake and make sure you get all the excess oil off. Now I've just put our fries into a _____.
10. Now make sure the bowl is a heat-proof bowl, because we're going to be putting this in the _____ in just a second.
11. Now we're going to be putting some cheese over the top of our _____.
12. Now for the interest of time saving for you guys out there, I'm just using a powdered gravy _____.
13. I want you to grab some of that gravy and just pour it straight over the top, just like that.

Step 4:

Group 1 and Group 2:

Now, find someone from the opposite group as you. Without looking at your paper, try to explain the process of making poutine in your own words.

After each partner has had a chance to explain the process, compare the differences and similarities between the two recipes in the boxes below.

Similarities

Differences



Discuss:

What do you think is the best way to make poutine? Which recipe sounds better? Why?

Homework Project:

Choose your favorite recipe from your culture. Create your own video showing how to make this recipe. You will share these videos with your classmates.

Answer Key

Group 1 Video

Fill in the Blanks:

1. Preheat the grill to **400** degrees.
2. Drizzle the potatoes with a little **vegetable** oil.
3. Now, liberally **season** with kosher salt and black pepper.
4. And now, give them a good **mix** to thoroughly coat all the potatoes.
5. And now, let's make the gravy. I'm going to start by making a roux with a little vegetable oil, **butter**, and all-purpose flour.
6. Now, give it a good mix until all the **flour** is combined, and let it cook for about **two** minutes to get that raw taste out of the flour.
7. Now add **water** and beef base.
8. Now, give it a good mix and bring it up to a **boil**.
9. Once it reaches a boil, it should thicken right up. Now I'm going to add a little bit of black **pepper**.
10. And now I'm going to add the **potatoes**.
11. After 20 minutes, I'm going to give them a flip and then let them go for 20 more minutes until they're nice and **crispy**.
12. After a total of **40** minutes, the **fries** are perfectly done.
13. While the fries are still piping hot, I'm going to **add** the fresh cheese curds, and now the piping hot, rich brown gravy.

Answer Key

Group 2 Video

Fill in the Blanks:

1. I've just peeled our potatoes. Now you can **use** any potatoes that you like.
2. Now just on your V-slicer, if you want to use it with the **thick** or the thin. Again, that is completely up to you.
3. And just into a bowl of **water** guys.
4. And just leave it in the water for about **five** minutes.
5. Onto a **plate** with some paper towel, I'm just going to pull out our chips and just drain them off on that towel.
6. So I'm just going to pop our fries straight into the **oil** and be very, very careful.
7. Now guys, you want to **fry** them in the oil for about seven to **eight** minutes in the deep fryer, and the same goes if you are frying them in a pan with the oil.
8. So guys, it's been about **seven** minutes, and I'm just going to pull them out, and that's the colour that you're after, that beautiful golden **brown** colour.
9. So just give it a good shake and make sure you get all the excess oil off. Now I've just put our fries into a **bowl**.
10. Now make sure the bowl is a heat-proof bowl, because we're going to be putting this in the **oven** in just a second.
11. Now we're going to be putting some cheese over the top of our **fries**.
12. Now for the interest of time saving for you guys out there, I'm just using a powdered gravy **mix**.
13. I want you to grab some of that gravy and just pour it straight over the top, just like that.