**Poutine**

**A bowl of food sitting on a table

Description automatically generated**

**Ingredients**

* 150g chips
* 100g ready-made gravy
* 100g cheese curds
* 100g crispy chicken skin

**Chicken skin**

* Place skin between two baking trays, season well and cook for 25 mins at 200 degrees, until golden

**Method**

* Place your cooked chips in large cast iron dish layering the cheese curds as you go. Place in oven for 8 mins
* Pour in gravy and top with broken pieces of crispy skin

*Poutine is a dish that includes French- fries and cheese curds topped with a brown gravy.*

*It originated in the Canadian province of Quebec and emerged in the late 1950s in the Centre-du-Québec area.*

*It has long been associated with Quebec cuisine. For many years, it was perceived negatively and mocked, and even used by some to stigmatize Quebec society.*

*Poutine later became celebrated as a symbol of Québécoiscultural pride. Its rise in prominence led to its popularity outside the province, especially in Ontario, the Maritimes, and in the North-eastern United States. And more recently @WOODKRAFTCheltenham*