

SWEET POTATO "POUTINE"

SWEET POTATO FRIES TOPPED WITH MINI MARSHMALLOWS AND CARAMEL "GRAVY"



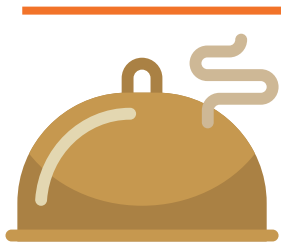
PREPARING TIMES

45 MINUTES



PORTION FOR

6 PEOPLE



SERVICE TYPE

SERVED HOT



THE INGREDIENTS :

- 2 lbs. Sweet Potato Fries
- 5 oz. Mini Marshmallows
- 2 cups Brown Sugar
- 1 cup Heavy Cream

COOKING STEPS :

1. Place brown sugar in small sauce pot over medium heat, stirring occasionally
2. Fry or bake the sweet potato fries per package instructions and desired method
3. When the fries are how you want them, layer in the bottom of an oven proof casserole dish
4. When the sugar is darker brown, slowly stir in the cream to create the "Gravy"
5. Sprinkle marshmallows over the sweet potato fries and then drizzle with "gravy"
6. Pop the dish into a heated 350°f oven
7. Carefully remove when the marshmallows are melted
8. Enjoy!

NOTE: For an awesome flavor addition and stay closer to authentic poutine - sprinkled with you favorite cooked bacon bits and a drizzle of some of the rendered bacon fat - Yum!

