

Japanese Poutine

A couple of summers ago, I was traveling in Japan and learned about katsu curry sauce. It's delicious. It was a weird time of year, maybe after Thanksgiving because I had a lot of turkey gravy still laying around. At the same time I was planning a trip to Canada. All of these factors came together to create Japanese Poutine.

Ingredients:

- 2 large russet potatoes or a bag of fingerling potatoes
- ½ cup of turkey gravy (brown will work too)
- ½ cup of katsu curry sauce
- Pickled jalapenos
- ½ pound flank steak
- Soy sauce, mirin, and yellow miso paste
- ⅓ cup of shredded cheddar cheese
- Chives for garnish

Special Kitchenware Needed:

- Deep fryer (an oven will work too though)
- Crockpot

Instructions:

1. The day before, slow cook your flank steak in a marinade of soy sauce, mirin, and yellow miso paste. I'm not quite sure how much I used, but about 1:1:0.5 was the ratio I think. Cook for about 4-6 hours on low and shred while still hot.
2. The next day, slice your potatoes into thin fries. Soak them in cold water to get them to stay firm and to wash away a lot of the excess starch. Drain and dry these, sprinkle a little bit of baking soda on them if you are going to bake them in an oven, this helps them crisp up a bit.
3. If frying in a deep fryer, just fry them until golden brown and crispy.
4. If frying in the oven, toss in salt, pepper, minced garlic and olive oil and bake at 400F, occasionally mixing to make sure you have an even fry.
5. While your fries are frying. Make up some katsu curry sauce from the powder (just add water). Heat your gravy and shredded beef while you're at it.
6. When your fries are done, place them on a paper towel dab the excess oil off them.
7. Plate with fries on the bottom, drizzle with gravy, katsu sauce, add the beef, more gravy and katsu sauce and finish with the jalapenos, cheese and chives.
8. Eat and be happy.