

## Episode 6

**Ben:** Hello and welcome to Who's Cooking What? with Ben and Debby, the cooking podcast on how to keep it loose in the kitchen when you're wondering why every recipe feels so complicated.

The last time we brought you a main dish this starchy was nearly a month ago – about a week less than that, in fact. But who doesn't love starch, and who doesn't love late-night food?

**Debby:** Judging by podcast analytics, not our audience! Let's dig in!

**Ben:** Start with most of a bag of Yukon Gold potatoes, peeled and cut into French fries, thin or thick, your choice. Just be sure to soak them in water for a while to rinse off the starch. You can do it for as long as a day, but personally, we think 3 hours is perfect.

[podcast transition music]

**Ben:** While the potatoes are soaking, heat up a glug of vegetable oil in a saucepan over medium heat. Add some minced shallot and garlic, enough to make you happy – we're making gravy here, aromatics are your friends

**Debby:** Aromatics! are! your! friends!

**Ben:** and cook until translucent. Add a mix of chicken and beef stock, enough to fit in a medium-sized orange juice container, along with a few splashes of apple cider vinegar, half a palmful of green peppercorns, a few good squirts of ketchup, and a *shlorp* of Worcestershire sauce. Bring that to a boil.

**Debby:** *shlorp* is my favorite measurement.

**Ben:** When you know, you *know*. Next, in another pan, add a knob of butter and melt over high heat. Add an equal amount of flour and make a roux, stirring until slightly browned. Whisk the stock mixture into the roux and simmer until reduced to the right thickness, which should take

about as much time as it does to listen to all the parts of that Rush song from the album with a numeric title. Season with salt and pepper and keep warm.

[podcast transition music]

**Ben:** Finally, it's frying time! Heat some vegetable oil in a heavy-bottomed pot until a square of bread is sizzling in about the time it takes for Céline Dion to get to the first chorus of "My Heart Will Go On." Fry the potatoes in small batches until whitish yellow, play the song again, then play it *again*, because I know you love yourself some Céline. Remove with a strainer and drain, then raise the heat slightly. Fry again until golden brown, which should take about as much time as the previous fry. Salt and pepper while hot.

**Debby:** To serve, pile the fries into a dish and top with the gravy and cheese curds!

**Ben:** And that does it for this week's episode of Who's Cooking What? - thanks for tuning in! Who's Cooking What? is available on Apple Podcasts, Spotify, and any other place you can download podcasts