



Chalker's Salt Meat Poutine



Ingredients:

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| 1 1/2 lbs Chalkers Salt Meat | 3 tablespoons cold water |
| 2 teaspoons kosher salt | 3 tablespoons corn starch |
| 1 teaspoon pepper | 18-24 ounces frozen french fries |
| 1 cup beef stock | 12 ounces cheese curds (shredded cheese) |
| 1 cup chicken stock | |

Directions:

Boil Chalkers Salt Meat. Cook fries according to package directions; keep warm. Whisk together water and cornstarch to create a slurry; add Salt Meat to mixture. Simmer 3 minutes. With two forks, pull salt beef into thick shreds; keep warm. Season fries with additional salt and pepper to taste. Serve topped with gravy and cheese curds.