

MEATBALL POUTINE

Yield: 2 servings

Prep Time: 25 minutes

Cook Time: 35 minutes

Total Time: 60 minutes

INGREDIENTS:

8 ounces ground beef, pork or veal

¼ cup leftover stuffing

1 egg

2 cups leftover gravy

2 large baking potatoes

2 tablespoons olive oil

Salt and pepper, to taste

¼ cup **Roth Grand Cru**®, cubed

Scallions (optional)

METHOD:

Meatballs:

Mix together ground meat, stuffing and egg, form into small meatballs.

Place the meatballs in a single layer in a crockpot. Cover with gravy and cook on high for two hours.

Fries:

Preheat oven to 425 degrees.

Slice baking potatoes into french fries.

Place french fries in single layer on baking sheet. Season with olive oil, salt and pepper.

Roast until golden brown (approx. 15 minutes).

Assembly:

In a serving dish, layer potatoes, meatballs and gravy, cubed **Roth Grand Cru** and scallions (optional).

