

# How to Make Poutine

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2. Verb - Base Form
3. Verb - Present Ends In Ing
4. Location
5. Adjective
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7. Adjective
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10. Noun
11. Noun - Plural - Recurring
12. Noun - Plural - Recurring
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18. Noun
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20. Noun Describing Quality
21. Noun
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24. Adjective

25. Noun - Recurring B

26. Noun - Recurring B

27. Noun

28. Noun - Recurring B

29. Adjective

30. Animal

31. Adjective

32. Colour

33. Noun - Recurring B

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36. Verb - Past Tense

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39. Verb - Past Tense

40. Noun - Recurring B

41. Verb - Present Ends In S

42. Noun

43. Noun

44. Verb - Base Form

# How to Make Poutine

1. \_\_\_\_\_ Verb - Base Form \_\_\_\_\_ and \_\_\_\_\_ Verb - Base Form \_\_\_\_\_ the potatoes into medium or medium-thin sized fries.

Choose potatoes that are good for \_\_\_\_\_ Verb - Present ends in ING \_\_\_\_\_. \_\_\_\_\_ Location \_\_\_\_\_ potatoes or \_\_\_\_\_ Adjective \_\_\_\_\_

potatoes are good choices. Heat the oil in a heavy skillet or deep fryer. Add the potatoes and fry until a

\_\_\_\_\_ Adjective \_\_\_\_\_ Adjective \_\_\_\_\_ brown. Set on \_\_\_\_\_ Noun - Plural \_\_\_\_\_ to drain.

\_\_\_\_\_ Verb - Base Form \_\_\_\_\_ in the oven at the suggested temperature.

2. Transfer the fries to a \_\_\_\_\_ Noun \_\_\_\_\_ and cover with \_\_\_\_\_ Noun - Plural - Recurring \_\_\_\_\_. The best \_\_\_\_\_ Noun -

Plural - Recurring \_\_\_\_\_ are real Quebecois or Wisconsin \_\_\_\_\_ Noun - Plural \_\_\_\_\_. In some imitations, \_\_\_\_\_ Noun \_\_\_\_\_ is

used.

\_\_\_\_\_ Noun - Plural - Recurring \_\_\_\_\_ should be fresh, as they \_\_\_\_\_ Verb - Base Form \_\_\_\_\_ under refrigeration. If

\_\_\_\_\_ Noun - Plural - Recurring \_\_\_\_\_ are unavailable in your area, use \_\_\_\_\_ Noun \_\_\_\_\_. This may deprive the dish of its

authentic texture. Choose \_\_\_\_\_ Noun \_\_\_\_\_ that will retain its \_\_\_\_\_ Noun describing quality \_\_\_\_\_ when softened by

\_\_\_\_\_ Noun \_\_\_\_\_. Avoid \_\_\_\_\_ Noun \_\_\_\_\_ that \_\_\_\_\_ Verb - Present ends in S \_\_\_\_\_ easily.

3.

Top the \_\_\_\_\_ Adjective \_\_\_\_\_ fries with \_\_\_\_\_ Noun - Recurring B \_\_\_\_\_. Homemade \_\_\_\_\_ Noun - Recurring B \_\_\_\_\_ offers superior flavor, but canned \_\_\_\_\_ Noun \_\_\_\_\_ will do. The \_\_\_\_\_ Noun - Recurring B \_\_\_\_\_ should be a thick, \_\_\_\_\_ Adjective \_\_\_\_\_ \_\_\_\_\_ Animal \_\_\_\_\_ base with a \_\_\_\_\_ Adjective \_\_\_\_\_ \_\_\_\_\_ Colour \_\_\_\_\_ color.

Homemade \_\_\_\_\_ Noun - Recurring B \_\_\_\_\_ begins as a \_\_\_\_\_ Noun \_\_\_\_\_, in which flour, butter and hot \_\_\_\_\_ Animal \_\_\_\_\_ fat are \_\_\_\_\_ Verb - Past Tense \_\_\_\_\_ together and cooked for \_\_\_\_\_ Number \_\_\_\_\_ minutes. \_\_\_\_\_ Animal \_\_\_\_\_ stock or broth is slowly and continually \_\_\_\_\_ Verb - Past Tense \_\_\_\_\_ in until the \_\_\_\_\_ Noun - Recurring B \_\_\_\_\_ \_\_\_\_\_ Verb - Present ends in S \_\_\_\_\_ at a simmer. \_\_\_\_\_ Noun \_\_\_\_\_ and \_\_\_\_\_ Noun \_\_\_\_\_ is added last.

4. Serve the poutine immediately and \_\_\_\_\_ Verb - Base Form \_\_\_\_\_.