



## PASSPORT CUISINE®

### Japanese Style Poutine - Deep Fried Passport Cuisine® Pork Gyoza, fries, sausage chorizo gravy (Serves 4)

#### Ingredients:

8 pcs Passport Cuisine® Pork Gyoza  
6oz store bought frozen skinny French fries  
Canola/vegetable oil for frying  
Sea salt

**Gravy:** 5oz NY Style pork sausage  
5oz Pork chorizo  
3TB A/P Flour  
2TB Butter  
2 cups heavy cream

#### Preparation:

- 1) In a medium saucepan, add butter and heat until brown. Add sausage and chorizo and cook until medium. Sprinkle flour evenly, mix thoroughly, and cook out the flour for 2-3 minutes. Slowly add the heavy cream and bring to a boil. Simmer for 15 minutes until gravy is thickened. Set aside on low heat to keep warm.
- 2) In a large pot, bring frying oil to 360°F. Add gyoza from frozen and cook about 6-8 minutes until golden brown and heated all the way through. Rest on a rack over paper towels.
- 3) Next cook fries in the same oil as gyoza. Cook from frozen per instructions, rest on rack over paper towels and season lightly with sea salt.
- 4) Assemble dish with fries as the base, topped with gyoza and gravy ladled on top. Garnish with cilantro. Serve immediately.

**Please contact your DNI Group representative today.**

**Telephone:** (415) 382-9999 **Fax:** (415) 382-9990 **Email:** sales@dnigroup.com