



Breakfast Poutine

INGREDIENTS

- 1 cup $\frac{1}{4}$ -inch (5 mm) pieces, thick cut bacon
- $\frac{1}{2}$ tbsp garlic powder
- $\frac{1}{4}$ tsp sea salt
- $\frac{1}{2}$ tsp chili powder
- $\frac{1}{2}$ tsp mustard powder
- $\frac{1}{4}$ tsp onion powder
- 2 $\frac{1}{2}$ cups julienned Russet potato, skin on
- 1 cup vegetable oil
- 2 tbsp finely chopped fresh parsley, divided
- 1 cup grated cheddar cheese
- 4 eggs, poached

Hollandaise

- $\frac{1}{4}$ cup butter
- 2 eggs

- 1 tbsp **pure maple syrup**
- 1 tbsp **fresh lemon juice**
- **pinch smoked paprika (optional)**

*******Optional Choice*******

You can use the prepackaged Hollandaise Sauces if you prefer

DESCRIPTION

This delicious twist on a classic will make you forget everything you ever knew about poutine, especially with the addition of maple Hollandaise!

Instructions

In a large skillet, over medium-high heat, cook bacon until browned and crispy, about 8 minutes. Remove from skillet; set aside onto paper towel-lined baking plate.

In a small bowl, stir together garlic powder, salt, chili powder, mustard powder and onion powder. Set aside.

In a deep heavy-bottomed pot, heat oil to 375°F (190°C). Working in batches, fry potatoes just until tender and golden, returning oil to 375°F (190°C) between batches. Transfer to paper towel-lined baking sheet. While fries are still hot, toss with a small amount of spice mixture. Repeat with remaining potatoes and spice mixture. Toss with 1 tbsp (15 mL) of the parsley. Keep fries warm in the oven until ready to serve.

Maple Hollandaise Sauce: In small pot, melt butter over low heat. In a small bowl, whisk eggs, maple syrup and lemon juice until frothy. Slowly add egg mixture into melted butter and whisk gently for about 6 minutes (or until sauce is thickened and coats the back of the spoon). Remove from heat and keep warm.

Evenly distribute [fries](#), cheese and bacon onto two plates. Spoon half the Hollandaise sauce over cheese and bacon. Top each with 2 poached eggs and cover with remaining Hollandaise sauce. Garnish with reserved parsley and paprika.

Tip: To speed up the process, use oven-ready, shoestring fries.

Tip: To julienne potato, slice potatoes using a mandolin on the julienne setting or 1/8-inch (3 mm) width.

Brought to you by: [Egg Farmers of Ontario](#)