

Ingredients:

For the French Fries:

- 2 ½ lbs russet potatoes, skin on and washed
- 3 tbsp canola oil
- 1 tbsp salt
- ½ tsp pepper

For the Crab Gravy:

- 3 tbsp unsalted butter
- 3 tbsp flour
- 1 ½ cups seafood stock
- 1 ½ tsp Old Bay seasoning
- ¼ cup + 2 tbsp heavy cream
- 1 ½ tsp sherry wine or sherry cooking wine
- 12 oz lump crab meat

To Serve:

- 12 oz white cheddar cheese curds
- Old Bay seasoning and minced chives, for garnish

Directions:

1. Make the French Fries: Slice potatoes lengthwise into ¼ inch thick slices. Then lay the slices flat, and cut ¼ inch sticks to make a french fry shape. Transfer potatoes to a large bowl of cold water, and allow to soak for 30 mins.
2. After potatoes have soaked, drain the water, rinse and drain the potatoes again, then transfer potatoes to a clean kitchen towel. Use paper towels to thoroughly dry the potatoes as best as you can. Wash out the soaking bowl, and dry it well. Add potatoes back to the bowl along with canola oil, salt, and pepper. Toss the potatoes to evenly coat in oil and spices.
3. Preheat the air fryer to 390 degrees. Arrange potatoes in a single layer (all fries will not fit at once), and air fry for 15-17 minutes, tossing the fries once half way through cooking. Repeat with additional batches until all potatoes have been cooked. Alternately, preheat oven to 425 degrees. Spread fries out in an even layer on a baking sheet. Roast for 40-45 mins tossing the fries once half way through cooking. Transfer fries to a serving platter.
4. Meanwhile, make the Crab Gravy: Melt butter in a medium saucepan over medium heat. Whisk in the flour, and cook for 1 min. Slowly whisk in seafood stock until it is completely incorporated with the roux. Add Old Bay. Bring to a simmer, and simmer for about 5 minutes until the sauce starts to thicken, stirring occasionally. Add heavy cream, and simmer 2 more minutes. Stir in sherry wine, then stir in the crab meat, and cook 1-2 minutes more. Taste for seasoning, and add a little pinch of salt, if desired.
5. Assemble the Poutine: Pour Crab Gravy over the french fries on the serving platter. Top with cheese curds. Garnish with a light sprinkle of Old Bay and minced chives, if desired. Serve!

Recipe notes:

*I 1000% prefer making the french fries in the air fryer as opposed to roasting them in the oven. The air fryer is faster, and I like the texture a lot better. I recommend air frying over baking if you have the option. You could also cheat and use store bought french fries, but you just can't beat the taste of a skin on russet fry. I used the air crisp feature on my Ninja Foodi Grill, and I was able to knock out the fries in 2 batches.

*The trick to this recipe is timing. We want to try to finish the fries and the gravy at the same time so that the heat from both will naturally melt the cheese curds. If it doesn't work out that way, you can pop the assembled poutine in a 400 degree oven for about 2-3 mins to help reheat everything and start the process of the curds breaking down.

*Take it easy when you're thinking about salting the gravy. Our fries are salty. The Old Bay is salty. And if you use cooking wine, there's a little salt in there too. Taste it and make the decision based on what you like, but if you decide to add any salt to the sauce at the end, you truly won't need more than a tiny pinch.