

## CABOT FIERY JACK POUTINE + 3 TASTY WAYS

- 1/4 cup Cabot Unsalted Butter
- 1/4 cup King Arthur All-Purpose Flour
- 1 cup Chicken broth
- 1 cup Beef broth
- 1 tsp Rice vinegar
- 1 tsp Worcestershire
- 1 tsp Kosher salt
- 1/2 tsp Freshly ground pepper
- 1 pkge Frozen sweet potato waffle fries, baked according to directions
- 8 oz Cabot Pepper Jack, cut into small cubes
- Diced bell peppers, sliced jalapecos, and cilantro for garnish

1. **POSITION** rack in upper third of oven and preheat broiler.
2. **MELT** butter over medium heat in a medium saucepan. Add flour and whisk for 1-2 minutes until the mixture smells slightly nutty.
3. **POUR** the chicken and beef broths slowly into the flour mixture, whisking constantly, until smooth. Continue to whisk for 3-5 minutes until thickened. Add the rice vinegar, Worcestershire sauce, salt and pepper and whisk to combine.
4. **PLACE** the baked waffle fries in an oven proof skillet or baking dish and top with the gravy and cubed Pepper Jack cheese.
5. **BROIL** for 1-2 minutes or until the cheese is melted. Top with bell peppers, jalapecos and cilantro.

### ADDITIONAL INFORMATION

#### Ingredients

[1 cup Beef broth](#), [1 cup Chicken broth](#), [1 pkge Frozen sweet potato waffle fries, baked according to directions](#), [1 tsp Kosher salt](#), [1 tsp Rice vinegar](#), [1 tsp Worcestershire](#), [1/2 tsp Freshly ground pepper](#), [1/4 cup Cabot Unsalted Butter](#), [1/4 cup King Arthur All-Purpose Flour](#), [8 oz Cabot Pepper Jack, cut into small cubes](#), [Diced bell peppers, sliced jalapecos, and cilantro for garnish](#)

**Course**

[Starters](#)

**Cuisine**

[American](#)

**Serving Size**

6