



HOLIDAY POUTINE

- 1 lb 9 oz (750 g) Cavendish Farms FreshCut Kennebec Straight Cut
- 2 cups (500 g) turkey, shredded
- 1½ cups (375 g) cheese curds
- 1 cup (250 g) stuffing
- 1/2 cup (125 g) cranberry sauce
- 18 oz (500 mL) turkey gravy

Save time and money – even during the holidays!
Your customers will love these festive fries.



DEEP FRY FRESHCUT KENNEBEC STRAIGHT CUT
TEMP: 350°F (180°C) COOK TIME: 3 mins. YIELD: 4 servings

- 1 Place fries into fryer at 350°F (180°C) and fry for 3 minutes.
- 2 Divide fries into bowls and top with turkey, cheese, stuffing and cranberry sauce.
- 3 Ladle hot gravy over the top.

CONSISTENT QUALITY

Premium potatoes offer authentic taste, look and feel.

BUDGET FRIENDLY

Save time, labor and energy with crispy, delicious fries that look hand-cut.

HOLIDAYS YEAR-ROUND

Keep your customers coming back time and time again with flavors they can't find anywhere else.

CONTACT YOUR LOCAL SALES REPRESENTATIVE TO LEARN MORE TODAY

1-800-561-7945

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