

# WIENERSCHNITZEL

## SMOKED BEEF BRISKET POUTINE WITH SPICY BEER MUSTARD GRAVY

by Chef Chef Kim Zupfer (Menzies)



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### SMOKED BEEF BRISKET POUTINE

2 Tbsp butter  
2 Tbsp chopped shallots  
1 1/2 cups flour  
1 Tbsp roasted garlic  
1/2 tsp salt  
1/2 tsp fresh rosemary,  
*chopped*  
1 cup milk  
1/4 cup spicy beer mustard  
3 Tbsp Minute Maid  
Orange Juice  
1 tsp Worcestershire  
2 Tbsp Smithfield double  
smoked bacon, *chopped*  
1 lb French fries  
1 cup Smithfield beef brisket  
1/2 cup shredded cheese  
Jalapeño rings  
Diced tomatoes

1. Heat butter and shallots on low to medium heat until shallots become soft and start to caramelize, approximately 2 minutes.
2. Add in flour and salt and pepper, mix well.
3. Add in roasted garlic, milk, mustard, orange juice, and Worcestershire and simmer on low until the gravy begins to thicken up, approximately 5 minutes. Stir frequently so mixture does not burn.
4. Cook French fries in the oven or fryer.
5. Top French fries with the mustard gravy, shredded cheese, chopped bacon, smoked beef brisket.
6. Garnish with jalapeño rings and diced tomato.

