Korean Style Breakfast Poutine

Yield: 16 each breakfast entrée servings

Ingredients:

- 10 lbs Reser's® Diced 5/8" Potatoes (71117.14430)
- 1 cup Gochugaru salt (1/4 cup Korean chili powder and ¾ cup kosher salt)
- 6 lbs Reser's® Savory Gravy (71117.14467)
- ¾ cup Kimchi, chopped
- 2 tsp Gochujang paste
- 2 lbs White Cheddar cheese curds, broken into ½-inch pieces
- 16 Eggs, cooked sunny side up
- 1 cup Green onions, thinly sliced

Directions:

1. Heat fryer to 375°F.
2. In a 6-quart saucepan, heat the Reser's Savory Gravy with the kimchi and gochujang until heated through, place in warmer until ready to serve.
3. To serve:
   - Fry 10 oz of Reser's Diced Potatoes until golden brown.
   - Season and toss potatoes with Gochugaru salt, place into a small cast iron skillet.
   - Top the potatoes with a 6 oz ladle of kimchi gravy, then 2 oz cheese curds.
   - Bake for 5-6 minutes until cheese is melted.
   - Top with sliced green onions, serve immediately.

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