

## Creamy Cheese Sauce for Fries - Quick and Easy Comfort Food

What's not to love? This cheese sauce is



**TIME**  
**15 min**

**METHOD**  
**Slow cooker**

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### INGREDIENTS

200g shredded cheddar cheese (about 1 $\frac{1}{2}$  cups)  
200ml crème fraîche (or sour cream or heavy cream)  
100ml milk  
1 tbsp butter  
1 tbsp all-purpose flour  
Salt and pepper, to taste  
A pinch of paprika (optional, for mild spice and color)

### DIRECTIONS

1. **Start the Roux:** In a medium saucepan, melt butter over medium heat.
2. **Add flour and whisk** for 1-2 minutes until it forms a golden paste (this is your roux).
3. **Build the Base:** Gradually pour in milk, whisking constantly to prevent lumps.
4. **Let the mixture thicken** slightly, then stir in crème fraîche for added richness.
5. **Melt in the Cheese:** Reduce heat to low and add shredded cheddar a handful at a time.
6. **Stir continuously** until the cheese is melted and the sauce is smooth.
7. **Season and Serve:** Add salt, pepper, and paprika to taste.
8. **Serve immediately** with hot, crispy fries, or transfer to a bowl for dipping.

### SWAPS & NOTES

**Cheese :** Try a mix of cheddar and Monterey Jack, Gouda, or even a spicy pepper jack.

Use plant-based butter, almond milk, and dairy-free cheddar alternatives.

Simmer a few minutes longer or add an extra pinch of flour to the roux.

Zest it up : Add chopped jalapeños or roasted garlic for a flavor boost.

### TIPS FOR SUCCESS

Grate your own cheese for the smoothest texture-pre-shredded blends often contain anti-caking agents.

Don't boil the sauce after adding cheese-it may split.

Keep it warm in a small slow cooker or insulated bowl for parties.

If it thickens while sitting, stir in a splash of milk to loosen.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/creamy-cheese-sauce-for-fries-quick-and-easy-comfort-food/>