

This 10-Minute Cheese Sauce Is All You Need for Perfect Fries

There's nothing like hot, crispy fries-except maybe hot, crispy fries smothered in



TIME
10 min

METHOD
Slow cooker

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Recipe Card

SAVE
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INGREDIENTS

200 ml whole milk
150 g Cheddar cheese, grated
1 tablespoon butter
1 tablespoon all-purpose flour
½ teaspoon mustard (optional)
½ teaspoon garlic powder (optional)
Salt and pepper, to taste

DIRECTIONS

1. Prepare the Roux:: In a saucepan over medium heat, melt butter.
2. Whisk in the flour and cook for 1 minute, stirring constantly until smooth and lightly golden.
3. Make the Sauce:: Slowly whisk in the milk, pouring a little at a time to avoid lumps.
4. Stir continuously until the mixture thickens slightly (about 2-3 minutes).
5. Add Cheese & Season:: Reduce heat to low. Add grated cheddar cheese and stir until fully melted.
6. Stir in mustard, garlic powder, salt, and pepper. Mix well.
7. Serve Hot:: Pour over freshly cooked fries, serve in a dipping bowl, or drizzle over Totchos.
8. If it thickens too much, add a splash of milk to loosen it.

SWAPS & NOTES

Cheddar cheese : Medium or sharp works best.

You can also mix in Monterey Jack, pepper jack, or even Gruyère for extra flavor.

Milk : Whole milk makes it creamy, but 2% works in a pinch.

Add heat : A pinch of cayenne or a few dashes of hot sauce = next-level nacho vibes. ??? Step-by-Step Instructions
1 Prepare the Roux: In a saucepan over medium heat , melt butter .

TIPS FOR SUCCESS

Grate your own cheese : Pre-shredded often has anti-caking agents that affect meltability.

Whisk continuously while adding milk to keep it lump-free.

Don't boil the sauce after adding cheese-gentle heat keeps it smooth.

Serve immediately or keep warm in a slow cooker on low.

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

Original recipe: <https://chefmaniac.com/this-10-minute-cheese-sauce-is-all-you-need-for-perfect-fries/>