

The Ultimate French Fry Seasoning Blend You'll Want on Everything

French Fry Seasoning (Savory, Herby, and Totally Addictive)



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2 min

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INGREDIENTS

- 2 tablespoons paprika
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon dried oregano
- 1 tablespoon dried thyme
- 1 tablespoon black pepper
- 1 tablespoon salt

DIRECTIONS

- 1.** Combine the Ingredients: In a small bowl, add all the spices and herbs. Stir well until everything is evenly mixed.
- 2.** Store It: Pour your seasoning blend into an airtight jar or spice container. Store in a cool, dry place for up to 3 months.
- 3.** Use It: Sprinkle generously over freshly cooked fries. For baked or air-fried fries, toss the potatoes in a bit of oil and seasoning before cooking for maximum flavor absorption.

SWAPS & NOTES

& Variations Paprika : Use smoked paprika for a deeper, BBQ-style flavor.

Salt : Regular table salt works great, but kosher salt adds a coarser texture.

Heat Lovers : Add ½ teaspoon cayenne pepper or chili powder for a spicy version.

Sweet Twist : For sweet potato fries, consider adding a pinch of cinnamon or brown sugar for a sweet-savory combo.

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Original recipe: <https://chefmaniac.com/the-ultimate-french-fry-seasoning-blend-youll-want-on-everything/>