

Louisiana Voodoo Fries - Crispy Cajun Fries with Ranch Cheese Sauce

Louisiana Voodoo Fries - Spicy Cajun Fries with Ranch White Cheddar Sauce ???



OVEN
400°F

TIME
2 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Fries:

26 oz frozen French fries (or homemade, if preferred)

For the Cajun Ranch Cheese Sauce:

2 tbsp butter

2 tbsp all-purpose flour

2 cups milk

$\frac{1}{2}$ tsp salt

... tsp white pepper (or black pepper)

2 tsp ranch seasoning powder (or more to taste)

$\frac{1}{2}$ tsp cayenne powder, divided

8 oz white cheddar cheese, shredded (about 2 cups)

DIRECTIONS

1. Cook the Fries: Preheat oven or air fryer to 400°F (204°C).
2. Spread fries in a single layer on a baking sheet or air fryer basket.
3. Bake according to package directions until golden brown and crispy.
4. Make the Cheese Sauce: In a medium saucepan, melt butter over medium heat.
5. Whisk in flour to form a roux. Cook for 2 minutes until golden and bubbly.
6. Gradually whisk in milk, about $\frac{1}{2}$ cup at a time, stirring well to prevent lumps.
7. Add salt, pepper, ranch seasoning, and ... tsp cayenne.
8. Cook over medium-low heat, stirring often, for 5 minutes or until thick and velvety.
9. Add the Cheese: Stir in shredded white cheddar and mix until melted and smooth.
10. Remove from heat and set aside until fries are ready.
11. Assemble the Voodoo Fries: Transfer cooked fries to a platter or serving dish.
12. Pour the hot cheese sauce evenly over the top.
13. Sprinkle with the remaining ... tsp cayenne for that signature voodoo heat.

TIPS FOR SUCCESS

Add a dash of hot sauce or extra cayenne to the sauce.

Mix in a pinch of smoked paprika or top with crumbled bacon.

Grate your own cheese - pre-shredded cheese can make the sauce grainy.

Use a silicone spatula to stir the sauce to keep it smooth and lump-free. ?

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

Original recipe: <https://chefmaniac.com/louisiana-vooodoo-fries-crispy-cajun-fries-with-ranch-cheese-sauce/>