

The Best Cheese Sauce for Fries - Smooth, Creamy & Foolproof

Cheese Sauce for Fries (Simple, Silky & Irresistible)



TIME
10 min

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INGREDIENTS

200 ml whole milk - for that silky texture
150 g Cheddar cheese, grated - sharp or mild, your choice
1 tablespoon butter - start your roux right
1 tablespoon all-purpose flour - for thickening
1/2 teaspoon mustard (optional) - Dijon or yellow adds tang
1/2 teaspoon garlic powder (optional) - boosts flavor
Salt and pepper to taste

DIRECTIONS

- 1. Make a Roux:** Melt the butter in a small saucepan over medium heat. Once melted, whisk in the flour. Cook for 1 minute, whisking constantly, until the mixture is smooth and bubbling but not browned.
- 2. Add the Milk:** Slowly pour in the milk, whisking vigorously to keep the mixture lump-free. Continue cooking and stirring until the mixture thickens slightly-about 2-3 minutes.
- 3. Melt the Cheese:** Lower the heat to low. Add the grated Cheddar cheese and stir until fully melted into a smooth, glossy sauce.
- 4. Season It Up:** Mix in the mustard and garlic powder (if using), then season with salt and pepper to taste.
- 5. Serve Immediately:** Drizzle generously over crispy fries and enjoy while hot and gooey!

SWAPS & NOTES

Cheese : Swap Cheddar for Monterey Jack, Gouda, or even a smoky chipotle cheese for kick.

Milk : Whole milk is best, but 2% works.

Mustard : Use spicy brown for a punchy version.

Stir in a dash of cayenne or a splash of hot sauce at the end.
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TIPS FOR SUCCESS

Grate your own cheese - Pre-shredded cheese contains anti-caking agents that can mess with the smooth texture.

Low and slow heat - Once the cheese goes in, reduce heat to avoid curdling.

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

Original recipe: <https://chefmaniac.com/the-best-cheese-sauce-for-fries-smooth-creamy-foolproof/>