

Loaded Cheese and Bacon Fries - The Ultimate Party Snack

Loaded Cheese and Bacon Fries - Goopy, Crispy, and Packed with Flavor



OVEN
425°F

TIME
30 min

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INGREDIENTS

For the Fries:

4 large russet potatoes, cut into fries

2 tbsp olive oil

1 tsp garlic powder

1 tsp paprika

Salt and pepper, to taste

For the Cheese Sauce:

1 tbsp butter

2 tbsp flour

1 cup milk

1 ½ cups shredded cheddar cheese

½ cup shredded mozzarella cheese (optional)

For the Toppings:

½ cup cooked bacon, chopped (about 6-8 slices)

... cup green onions, sliced

... cup sour cream

... cup ranch dressing (or favorite dip)

Jalapeño slices (optional, for heat)

Ingredient Swaps & Tips:

Mozzarella: Adds that irresistible cheese pull, but feel free to skip it or use Monterey Jack for a twist.

Ranch: Swap with blue cheese or chipotle mayo for a flavor upgrade.

Store-bought Fries: In a rush? Use frozen fries to save time-just bake until super crispy.

Extra Toppings: Try diced tomatoes, avocado, or even pickled red onions for freshness.

How to Make Loaded Cheese and Bacon Fries:

1. Prepare the Fries:
2. Make the Cheese Sauce:
3. Assemble the Loaded Fries:
4. Garnish and Serve:

Tips for Success:

Crispier Fries: Soak cut potatoes in cold water for 30 minutes, then dry thoroughly before seasoning and baking.

Use a Cheese Mix: Blend sharp cheddar with mild mozzarella for the best of both flavor and melt.

Layering Hack: For thicker fries, do layers of fries, sauce, and toppings in a cast-iron skillet and broil!

Serving Suggestions & Pairings:

Beer Cheese Dip

Totchos

DIRECTIONS

1. Prepare the Fries: Preheat your oven to 425°F (220°C). Wash and optionally peel the potatoes. Cut them into thin fries. Toss with olive oil, garlic powder, paprika, and salt and pepper until evenly coated. Spread them on a baking sheet in a single layer and bake for 25-30 minutes, flipping halfway through, until golden and crispy.
2. Make the Cheese Sauce: In a saucepan, melt butter over medium heat. Whisk in the flour and cook for about 1 minute to form a roux. Slowly add milk, whisking constantly to avoid lumps. Stir in the cheddar and mozzarella cheese until melted and smooth. Season with salt and pepper and remove from heat.
3. Assemble the Loaded Fries: Once the fries are done, transfer them to a serving dish or keep them on the baking sheet. Drizzle the cheese sauce generously over the fries. Top with chopped bacon and more shredded cheese, if you like. Pop it back in the oven for 5-7 minutes until everything is hot and bubbly.
4. Garnish and Serve: Remove from the oven and top with green onions, a dollop of sour cream, and a drizzle of ranch dressing. Add jalapeños if you're craving heat. Serve immediately-and maybe grab a fork, things are about to get saucy.
5. Tips for Success: Crispier Fries: Soak cut potatoes in cold water for 30 minutes, then dry thoroughly before seasoning and baking.
6. Use a : Cheese Mix: Blend sharp cheddar with mild mozzarella for the best of both flavor and melt.
7. Layering : Hack: For thicker fries, do layers of fries, sauce, and toppings in a cast-iron skillet and broil!

8. **Serving Suggestions & Pairings:** These fries are best enjoyed fresh out of the oven, but you can take the experience to the next level by pairing them with:
9. Beer : Cheese Dip
10. Totchos
11. Walking : Taco Bar
12. Cheesy : Hot Dip
13. Sheet : Pan Quesadillas
14. **Storage & Reheating Tips:** Fridge: Store leftovers in an airtight container for up to 2 days.
15. Reheat: Best done in the oven at 375°F until warmed through-microwaving will make them soggy.
16. Freeze: Not ideal for loaded fries, but you can freeze the cheese sauce separately.
17. **More Recipes You'll Love:** Keep the party going with these crowd-favorite recipes:
18. **Final Thoughts:** If comfort food had a crown, Loaded Cheese and Bacon Fries would wear it proudly. They're cheesy, crispy, savory, and endlessly customizable. Whether you're serving them for a party or making a solo snack platter, they never fail to impress.
19. Tried the recipe? Share your loaded creations and tag @ChefManiac! And for more cheesy, crave-worthy eats, visit ChefManiac.com.

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

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