

## Loaded French Fries: Cheesy, Bacon & BBQ Sauce Perfection

Loaded French Fries: The Ultimate Crispy, Cheesy, Bacon-Packed Indulgence!



**OVEN**  
**425°F**

**TIME**  
**3-5 min**

**METHOD**  
**Slow cooker**

**PRINT**  
**Recipe Card**

### INGREDIENTS

4 cups frozen French fries (your favorite brand, shoestring, crinkle, or steak cut)  
1 cup cheddar cheese, shredded (freshly shredded for best melt)  
½ cup bacon bits or cooked bacon, crumbled (crispy is key!)  
... cup barbecue sauce (your favorite brand, plus more for drizzling)  
Fresh parsley, chopped (for garnish, optional)  
Salt and pepper, to taste

#### Swaps and Notes:

**French Fries:** Use your favorite type of frozen French fries. Steak fries work well for a heartier base, while shoestring fries get extra crispy.

**Cheddar Cheese:** Freshly shredded cheddar cheese melts much more smoothly and has better flavor than pre-shredded. Colby Jack, Monterey Jack, or a Mexican blend would also be delicious.

**Bacon:** Pre-cooked bacon bits are convenient, but cooking and crumbling your own bacon provides superior flavor and texture. Ensure it's extra crispy!

**BBQ Sauce:** Use your favorite brand and style of BBQ sauce - smoky, sweet, tangy, or spicy.

**Garnish:** Fresh parsley adds a pop of color and freshness. Chopped green onions or chives would also be fantastic.

**Optional Toppings:** For extra flair, consider

adding: Dollops of sour cream or ranch dressing

Sliced pickled jalapeños (for a kick!)

Chopped tomatoes or salsa

A sprinkle of garlic powder or onion powder on the fries before baking.

Instructions:

**Cook the Fries:** Preheat your oven according to the package instructions for your chosen frozen French fries (usually around 400-425°F or 200-220°C).

Cook the fries until they are golden, crispy, and cooked through. Spreading them in a single layer on a baking sheet is crucial for crispiness.

**Prepare the Bacon:** While the fries are baking, if you're not using pre-made bacon bits, cook your bacon in a pan until it's wonderfully crispy. Drain any excess grease on paper towels, then crumble it into small pieces.

**Assemble the Loaded Fries:** Once the fries are done, immediately transfer them to a large oven-safe dish or platter that's suitable for serving. Spread them out evenly. Sprinkle the shredded cheddar cheese evenly over the hot fries. Then, sprinkle the crispy crumbled bacon over the cheese and fries.

**Melt the Cheese:** Place the dish of assembled fries back in the oven for just a few minutes (about 3-5 minutes), or until the cheese is beautifully melted and bubbly. Keep a close eye on it to prevent burning.

**Drizzle with BBQ Sauce:** Once the cheese has melted, remove the fries from the oven. Drizzle your favorite BBQ sauce generously over the fries for an extra layer of tangy flavor.

**Garnish & Serve:** Top with fresh chopped parsley (if using) for a burst of color and freshness. Add a pinch of salt and pepper if desired. Serve hot and enjoy the perfect mix of crispy fries, melty cheese, crispy bacon, and tangy BBQ sauce!

Tips for Success:

**Crispy Fries are Key:** The base of this dish relies on perfectly crispy fries. Cook them longer than you think if needed, and don't overcrowd the baking sheet. An air fryer is also excellent for crispy fries!

**Hot Fries, Quick Melt:** Assemble the fries and cheese immediately after the fries come out of the oven so the residual heat helps melt the cheese faster.

**Freshly Shredded Cheese:** Always use freshly shredded cheese for the best melt and flavor.

**Warm BBQ Sauce (Optional):** You can gently warm the BBQ sauce slightly before drizzling for a more even flow and to keep the fries hot.

**Customize:** This recipe is a fantastic base! Feel free to add cooked ground beef (like in my Cheesy Ground Beef Rice Casserole if you wanted to use

that meat!), chili, pickled jalapeños, or a dollop of sour cream.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For a truly decadent breakfast classic, check out my Tater Tot Breakfast Bowl with Sausage Gravy.

For an incredibly cheesy and easy-to-make casual meal, my Easy Cheesy Chicken Sliders with Marinara Garlic Butter are always a hit!

And for a hearty, tender beef dish with BBQ sauce, my Slow Cooker Beef Brisket with BBQ Sauce is a fantastic choice.

## DIRECTIONS

1. Making : Loaded French Fries is incredibly easy - cook the fries, pile on toppings, and melt that cheese!
2. Cook the : Fries: Preheat your oven according to the package instructions for your chosen frozen French fries (usually around 400-425°F or 200-220°C). Cook the fries until they are golden, crispy, and cooked through. Spreading them in a single layer on a baking sheet is crucial for crispiness.
3. Prepare the : Bacon: While the fries are baking, if you're not using pre-made bacon bits, cook your bacon in a pan until it's wonderfully crispy. Drain any excess grease on paper towels, then crumble it into small pieces.
4. Assemble the : Loaded Fries: Once the fries are done, immediately transfer them to a large oven-safe dish or platter that's suitable for serving. Spread them out evenly. Sprinkle the shredded cheddar cheese evenly over the hot fries. Then, sprinkle the crispy crumbled bacon over the cheese and fries.
5. Melt the : Cheese: Place the dish of assembled fries back in the oven for just a few minutes (about 3-5 minutes), or until the cheese is beautifully melted and bubbly. Keep a close eye on it to prevent burning.
6. Drizzle with BBQ : Sauce: Once the cheese has melted, remove the fries from the oven. Drizzle your favorite BBQ sauce generously over the fries for an extra layer of tangy flavor.
7. Garnish & : Serve: Top with fresh chopped parsley (if using) for a burst of color and freshness. Add a pinch of salt and pepper if desired. Serve hot and enjoy the perfect mix of crispy fries, melty cheese, crispy bacon, and tangy BBQ sauce!

8. **Tips for Success: Crispy Fries are Key:** The base of this dish relies on perfectly crispy fries. Cook them longer than you think if needed, and don't overcrowd the baking sheet. An air fryer is also excellent for crispy fries!
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10. **Freshly : Shredded Cheese:** Always use freshly shredded cheese for the best melt and flavor.
11. **Warm BBQ : Sauce (Optional):** You can gently warm the BBQ sauce slightly before drizzling for a more even flow and to keep the fries hot.
12. **Customize:** This recipe is a fantastic base! Feel free to add cooked ground beef (like in my Cheesy Ground Beef Rice Casserole if you wanted to use that meat!), chili, pickled jalapeños, or a dollop of sour cream.
13. **Serving Suggestions and Pairings:** These Loaded French Fries are truly a party in a platter! They're perfect as a hearty appetizer for game day, movie night, or any casual get-together. They can also serve as a fun side dish for burgers (seasoned with my Best Burger Seasoning), hot dogs, or grilled chicken. For other amazing cheesy appetizers and comfort foods, you might also enjoy my This Crockpot Nacho Dip Is the Reason I Never Have Leftovers) or my creative How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip).
14. **Storage and Leftover Tips:** Loaded French Fries are definitely best enjoyed immediately after preparation when the fries are hot and crispy, and the cheese is gooey. Leftovers will inevitably lose some crispness. If you have any, store them in an airtight container in the refrigerator for up to 1-2 days. To reheat, the best method is in a toaster oven or regular oven at 375°F (190°C) until the cheese is re-melted and the fries are warmed through. They won't be as crispy as fresh, but still edible.
15. **More Recipes You Will Love:** If you loved the cheesy goodness, savory bacon, and comforting nature of these loaded fries, here are a few more fantastic savory recipes that I think you'll absolutely love:
16. For a truly decadent breakfast classic, check out my Tater Tot Breakfast Bowl with Sausage Gravy.
17. For an incredibly cheesy and easy-to-make casual meal, my Easy Cheesy Chicken Sliders with Marinara Garlic Butter are always a hit!
18. And for a hearty, tender beef dish with BBQ sauce, my Slow Cooker Beef Brisket with BBQ Sauce is a fantastic choice.
19. For a fun twist on classic comfort food, check out my Philly Cheesesteak Cheesy Bread.
20. **Final Thoughts:** These Loaded French Fries are a delicious, indulgent, and incredibly satisfying treat that's perfect for upgrading any snack or mealtime. They're easy to make, packed with flavor, and guaranteed to be a hit. Give them a load, and enjoy this ultimate crispy, cheesy delight!
21. **What's your ultimate loaded fries topping combination?** Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more

delightful and inspiring recipes!

## SWAPS & NOTES

of BBQ sauce, making every single bite an absolute explosion of flavor.

It's incredibly quick to prepare, using convenient frozen fries, and always a guaranteed crowd-pleaser here in Marion, South Carolina.

Steak fries work well for a heartier base, while shoestring fries get extra crispy.

Cheddar Cheese: Freshly shredded cheddar cheese melts much more smoothly and has better flavor than pre-shredded.

## TIPS FOR SUCCESS

**Crispy Fries are Key:** The base of this dish relies on perfectly crispy fries.

Cook them longer than you think if needed, and don't overcrowd the baking sheet.

An air fryer is also excellent for crispy fries!

**Hot Fries, Quick Melt:** Assemble the fries and cheese immediately after the fries come out of the oven so the residual heat helps melt the cheese faster.

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

Original recipe: <https://chefmaniac.com/loaded-french-fries-cheesy-bacon-bbq-sauce-perfection/>