

## The Ultimate Voodoo Fries: A Cajun-Inspired Party Food

Some recipes are just pure fun, and these



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

**METHOD**  
**Air fryer**

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### INGREDIENTS

1 bag frozen French fries (waffle fries or crinkle-cut work best)  
1 cup shredded cheddar cheese (or cheddar-jack)  
1/2 cup cooked bacon, chopped  
1/4 cup ranch dressing  
1-2 tablespoons hot sauce (e.g., Crystal, Frank's, or Louisiana hot sauce)  
Cajun seasoning (store-bought or homemade; see below)  
Green onions, sliced (for garnish)  
1 teaspoon paprika  
1/2 teaspoon garlic powder  
1/2 teaspoon onion powder  
1/2 teaspoon cayenne pepper  
1/2 teaspoon dried oregano  
Salt and black pepper to taste

### DIRECTIONS

- 1. Bake the :** Fries: Bake the frozen French fries according to the package directions until they are golden and crispy. While the fries are hot, transfer them to a large bowl and toss them with a generous amount of Cajun seasoning.
- 2. Add :** Cheese and Bacon: Transfer the seasoned fries to an oven-safe dish or spread them out on a sheet pan. Sprinkle the shredded cheese and chopped bacon evenly over the fries.
- 3. Melt the :** Cheese: Return the dish to the oven for 3-5 minutes, just until the cheese is completely melted and bubbly.
- 4. Drizzle and :** Garnish: Remove the fries from the oven. Drizzle them generously with the ranch dressing and hot sauce. Garnish with a sprinkle of sliced green onions.
- 5. Serve:** Serve the Louisiana Voodoo Fries immediately while they are hot and crispy!

### SWAPS & NOTES

**Fries:** Waffle fries and crinkle-cut fries are fantastic here because they have more surface area to hold all the delicious toppings.

**Cheese:** Cheddar or a cheddar-jack blend is a great choice for melting, but you could also use a different cheese like pepper jack for extra heat.

**Bacon:** Pre-cooked bacon bits are a great shortcut, but cooking and crumbling your own bacon gives you a fresher flavor.

**Hot Sauce:** The amount of hot sauce you use is all about personal preference.

## TIPS FOR SUCCESS

**Crispy Fries are Key:** Make sure you bake the fries until they are truly crispy before adding the toppings.

This prevents them from getting soggy.

**Homemade Cajun Seasoning:** Making your own Cajun seasoning allows you to control the salt and spice level.

**Serve Immediately:** Loaded fries are best served hot, right out of the oven, before the cheese and sauces cool down.

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

Original recipe: <https://chefmaniac.com/the-ultimate-vooodoo-fries-a-cajun-inspired-party-food/>