

Ultimate French Fry Seasoning: Elevate Your Fries to Flavor Heaven

Ultimate French Fry Seasoning



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INGREDIENTS

- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 tablespoon paprika
- 1 teaspoon salt
- 1 teaspoon black pepper
- Optional: 1 teaspoon dried herbs (like oregano or thyme) for extra depth

DIRECTIONS

- 1.** Mix the Spices: In a small bowl, combine the garlic powder, onion powder, paprika, salt, black pepper, and optional dried herbs. Stir well until everything is evenly distributed.
- 2.** Store or Use: If you're not using it right away, transfer the seasoning to an airtight container or a small spice jar. It will stay fresh and fragrant for weeks, ready whenever your fries need a flavor boost.
- 3.** Season Your Fries: When your fries are hot and freshly cooked, sprinkle the seasoning generously over them. Toss well to coat evenly - the heat from the fries helps the spices stick perfectly.
- 4.** Enjoy!: Serve up your seasoned fries and enjoy every bold, flavorful bite. I love pairing them with dipping sauces like garlic aioli, chipotle mayo, or classic ketchup for the full experience.

SWAPS & NOTES

that transform ordinary fries into something you'll crave again and again.

Whether you're making homemade fries from scratch, using frozen ones, or air-frying for a lighter option, this seasoning blend brings flavor to every golden bite.

It also works beautifully on roasted potatoes, popcorn, or even sprinkled on grilled veggies for an extra punch.

Let me show you how I make this simple but game-changing blend that turns any batch of fries into pure flavor heaven.

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

Original recipe: <https://chefmaniac.com/ultimate-french-fry-seasoning-elevate-your-fries-to-flavor-heaven/>