

Loaded Bacon and Cheese Fries

Yield: 4-6 servings

1 bag (32 oz) frozen french fries
cheese sauce (recipe below)
½ lb. bacon, cooked and crumbled
4 green onions, chopped
¼ cup sour cream

For the cheese sauce:

2 tbsp. butter
2 tbsp. flour
1 cup milk
1½ cups (6 oz.) Cheddar cheese, shredded
salt and pepper to taste

Bake the french fries according to package directions.

Meanwhile, prepare the cheese sauce. In a small saucepan, melt the butter. Whisk in the flour. Cook and continue to whisk for a minute. Slowly add the milk. Continue to cook and stir until the mixture thickens slightly - about 5 minutes. Remove from the heat and stir in cheese until completely melted and thoroughly combined. Season with salt and pepper.

To assemble the Loaded Bacon and Cheese Fries: After the fries come out of the oven, immediately drizzle with cheese sauce. Sprinkle with bacon. Drizzle with sour cream. Sprinkle with green onions. Serve immediately!

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