

# CopyCat Taco Bell Nacho Fries

## Ingredients

Taco Bell Nacho Cheese:

1 tablespoon salted butter

1/2 cup whole milk

8 ounces American cheese

1 tablespoon Tabasco Jalapeno sauce or juice from a jar of jalapeno slices for nachos

French Fry Seasoning:

2 teaspoons paprika

2 teaspoons salt

1 teaspoon chili powder like McCormick's

1 teaspoon garlic powder do not use garlic salt

1 teaspoon onion powder do not use onion salt

French Fries:

1 pound Ore-Ida Extra Crispy Frozen Fast Food Fries

vegetable oil for frying

## Directions

Seasoning blend:

If you have a spice grinder or a mini food processor, process spices to grind them more finely, if not, skip this step. Store spice blend in a salt shaker or another shaker. You will have some left over, you can use this for tacos, or another batch of fries.

Taco Bell Nacho Cheese Sauce:

Combine all ingredients in a small pot, heat on low until the cheese melts, stir to combine.

French Fries:

Fill a large pot with enough vegetable oil to fill the pot 4 inches deep. Heat the oil to 350 degrees.

Cook the fries for 6 to 8 minutes or until crispy. Remove fries from the oil and place on a wire rack that is resting on a baking sheet, and sprinkle liberally with the seasoning blend.

Assemble and serve:

Place some of the fries onto an individual serving plate, and then serve with a small bowl of cheese sauce.