

CopyCat Wendy's Bacon Fondue Fries

Ingredients

1 tablespoon butter
1 tablespoon flour
1/8 teaspoon salt
3/4 cup of milk
3/4 cup Gruyere cheese shredded
4 pieces applewood smoked bacon, cooked and crumbled
16 ounces frozen french fries

Directions

In a small saucepan over medium heat melt 1 tablespoon butter, when the butter is melted add flour. Stir in flour and cook for approximately 1 minute or until the flour begins to become fragrant like cooked pie crust. Add in salt. Add half of the milk in and stir until the mixture thickens, then add in remaining milk. Stir until the sauce is thick, add shredded cheese, stir until all of the cheese melts. You can thin down the sauce with additional milk if desired.

Preheat the oil to 350 degrees. Fry the French fries until they are golden brown. Remove from oil, and drain over a wire rack. To prepare the fondue fries, place French fries on a plate, add fondue cheese sauce, and top with cooked