

# CopyCat Wendy's Baconator Fries

## Ingredients

8 slices applewood bacon  
6 ounces American cheese  
4 tablespoons cheddar cheese divided use  
2 tablespoons milk  
8 ounces frozen french fries I recommend Alexia® House Cut Fries with Sea Salt or Ore-Ida® Extra Crispy Fast Food Fries

## Directions

Cook the bacon until crisp in a skillet over medium heat or in an air fryer for 6 to 8 minutes at 350°F. Drain the bacon and chop it into small pieces.

To make the cheese sauce, heat the American cheese, 2 tablespoons of the cheddar cheese, and the milk in a small saucepan over low heat, stirring constantly until the cheese melts.

To prepare the french fries, you can either deep-fry them in oil or air-fry them.

In oil: In a large Dutch oven, add vegetable oil until it is 4 inches deep. Heat the oil to 350°F. Cook the frozen french fries for about 4 to 5 minutes or until they are crisp. Drain on a wire rack.

In an air fryer: Heat the air fryer to 350°F. Place the frozen french fries in a single layer in the air fryer and cook for 14 to 16 minutes or until they are crisp.

To assemble the Baconator Fries, place the french fries on a plate. Cover them with cheese sauce, and sprinkle the remaining cheddar cheese and the chopped bacon on top.