

Recipe Library – Staples

Arby's-Style Fry Seasoning (Copycat)

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Ingredients (Makes ~1/2 cup)

- 2 Tbsp paprika
- 1 Tbsp smoked paprika
- 2 tsp garlic powder
- 2 tsp onion powder
- 1½ tsp kosher salt
- 1 tsp black pepper
- 1 tsp cayenne
- 1 tsp white pepper
- 1 tsp ground cumin
- ½ tsp dried oregano
- ½ tsp thyme
- ½ tsp celery salt
- ½ tsp mustard powder
- ½ tsp brown sugar
- ¼ tsp turmeric
- ¼ tsp coriander
- Pinch MSG (optional)

Directions

- Whisk all ingredients until evenly blended.
- Store in an airtight spice jar away from heat and light.
- Use 1–2 tsp per pound of fries or potatoes.
- For maximum flavor, dust fries immediately after cooking.

Restaurant-Style Finish

Mix 3 parts seasoning, 1 part fine popcorn salt, and 1/4 part MSG for an authentic fast-food style finishing dust.

Approximate Nutrition

Per 1 teaspoon: ~6 kcal, 0.3 g protein, 1.3 g carbohydrates, 0.2 g fat, ~220 mg sodium (varies by salt used).

Pairs Well With

French fries, curly fries, potato wedges, roasted potatoes, onion rings, chicken tenders, popcorn, roasted vegetables.