

Buffalo Wing-Ding Chicken Dip

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WSHDC

6 months

Ingredients / Ingrédients

- 1.5 lbs of chicken breast (pre-poached & diced / shredded)
- 16 oz cream cheese (generic brands are fine)
- 16 oz bleu cheese salad dressing (or 8 oz of Ranch & 8 oz bleu cheese) (generic is fine)
- 3 cups shredded mozzarella (generic is fine)
- 1 12 oz bottle of Frank's original hot sauce (no substitutions, it needs to be Frank's brand)

Instructions

- Preheat oven to 350. In a large bowl, mix liquids & cream cheese; add chicken & cheese and mix fully. Put mixture into a pan that can be used for cooking and serving. Cook uncovered 45 to 50 mins. Watch to make sure that it doesn't get brown on top. If it's looking dark on top, turn the temperature down slightly but make sure it gets to at least 45 mins so that all of the cheese gets melted into the mixture.
- Be careful about "light" ingredient substitutions (cream cheese, dressing & cheese) in an effort to make it "low fat" because it will become runny in this recipe. If desired, it's possible to substitute up to 50% of each ingredient for a "low fat" variety. To make it less spicy, use less Frank's – but I always use the whole bottle.
- Serve with tortilla chips and / or celery stalks. Can be served hot or cold. Once fully constituted in the oven as directed, it can be briefly reheated in the microwave to warm it up.

My favourite food memory:

Tailgating, watching the big game or feeding a hungry crowd -- this recipe is a doozy. It's everything that I love about buffalo wings (spicy, creamy, zesty) minus everything I hate about wings (bones, sticky fingers & a big mess).