

Buffalo Chicken Dip

SERVES Serves 10 to 15

TIME 55 minutes

WHY THIS RECIPE WORKS

Buffalo wings are a messy finger food but a definite crowd-pleaser. To make a more party-friendly version, we turned them into a dip with all the same lip-tingling, tangy flavor but with easier access and less mess. Shredding the meat from a rotisserie chicken kept the dip quick to assemble. Cream cheese provided a smooth base for the dip, and microwaving it with Frank's RedHot Original Cayenne Pepper Sauce loosened it so that stirring in chunky ingredients (chicken and blue cheese) was a snap. A cup of ranch dressing, a couple of teaspoons of Worcestershire sauce, and a sprinkling of cheddar cheese and scallions heightened the dip's zesty tang.



INGREDIENTS

- ☐ 1 pound cream cheese
- ☐ ¾ cup Frank's Red Hot Original Sauce
- ☐ 1 (2 1/2-pound) rotisserie chicken, skin and bones discarded, meat shredded into bite-size pieces (3 cups)
- ☐ 1 cup ranch dressing
- ☐ 4 ounces blue cheese, crumbled (1 cup)
- ☐ 2 teaspoons Worcestershire sauce
- ☐ 4 ounces sharp cheddar cheese, shredded (1 cup)
- ☐ 2 scallions, sliced thin

BEFORE YOU BEGIN

- ✱ If you have only a 2-quart baking dish, extend the baking time to 45 minutes.

INSTRUCTIONS

- 1 Adjust oven rack to middle position and heat oven to 350 degrees. Combine cream cheese and hot sauce in medium bowl and microwave until cream cheese is very soft, about 2 minutes, whisking halfway through microwaving. Whisk until smooth and no lumps of cream cheese remain. Stir in chicken, dressing, blue cheese, and Worcestershire until combined (visible bits of blue cheese are OK).

- ☐ Tortilla chips
- ☐ carrot, sticks
- ☐ celery, sticks

2 Transfer dip to shallow 3-quart baking dish and bake for 10 minutes. Remove dish from oven, stir dip, and sprinkle dip with cheddar. Return dish to oven and continue to bake until cheddar is melted and dip is bubbling around edges, about 10 minutes longer. Sprinkle with scallions. Serve with chips, carrots, and celery.

Choosing Chips

Whether you're dipping tortilla chips into our Buffalo Chicken Dip, dunking them into salsa, or just eating them out of the bag, there's no need to settle for second-rate chips. Our favorites are **On the Border Café Style Tortilla Chips** ; our tasting panel loved their "bright corn flavor" and "flaky," "crisp" texture.



TOP CHIPS: Best flavor and texture.