

Buffalo Chicken Dip



Voted CincyMagazine "2012 Best Chef"
Voted "2011 Personal Chef of the Year"
Voted CityBeat "2011 & 2012 Best Caterer"

From: www.orangepomegrante.com

Makes 10 servings

2 chicken breasts, boneless, skinless

1t kosher salt

8oz cream cheese, softened

1/2c Ranch dressing

6T Frank's Red Hot Sauce

3/4c shredded Mexican 4~cheese blend

celery sticks, for serving

carrot sticks, for serving

tortilla chips, for serving

Cook the chicken by placing the halves in a saucepan and covering with cold water. Add 1t kosher salt. Bring to a simmer and cook until chicken's internal temperature is 160°. Remove with tongs to a plate to cool. Shred.

In a saucepan, combine cream cheese, Ranch dressing, and Frank's hot sauce. Cover and heat over medium-low heat until cream cheese is melted, stirring occasionally. Add shredded cheese and stir until melted. Add shredded chicken, cover and keep over very low heat.

To serve, place in serving dish along with celery, carrots, and tortilla chips. If you want to keep the dip over a few hours, place in a small crockpot over low heat.

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Debbie Spangler ~ Certified Personal Chef

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