# Buffalo Chicken Dip

Make-ahead · Serves a crowd · Spicy · Serves 10–12

*Ken's note: TBD*

Creamy, tangy, and hot. This version has extra cream cheese and a blue cheese or ranch dressing, which makes it richer and smoother than most; hold the hot sauce to ½ cup and add crumbled blue cheese. Serve with celery, carrots, tortilla chips, or soft tortilla triangles.

## Ingredients

### Buffalo sauce

- ½ cup Frank's RedHot
- 3 Tbsp unsalted butter, melted

### Dip

- 1 lb boneless chicken breasts, poached or boiled until cooked, then shredded (about 3 cups; a rotisserie chicken works)
- 12 oz cream cheese, softened
- ½ cup homemade ranch (Sauces), or blue cheese dressing
- ¼ cup crumbled blue cheese (optional)
- 1½ cups shredded sharp cheddar, divided
- ½ tsp garlic powder
- 2 scallions, sliced
- Black pepper

## Method

1. Heat the oven to 350°F. Whisk the hot sauce and melted butter.
2. Mix the chicken, cream cheese, ranch, blue cheese, buffalo sauce, 1 cup of the cheddar, and the garlic powder. Taste before adding salt; the hot sauce and cheeses are salty. Spread in a 1½-quart baking dish and top with the remaining cheddar.
3. Bake 20–25 minutes, until bubbling and browned at the edges. Top with scallions and pepper. Assemble up to a day ahead.