

Buffalo Chicken Dip Recipe

This is a crowd favorite whether at a tailgate party or at home watching the game! Get the taste and punch of chicken wings in a dip!

Ingredients

2 - 8 oz blocks of cream cheese

Chicken meat from 2-3 chicken thighs (or breasts if you want white meat) I prefer the meat to be smoked or grilled then chopped up into small pieces

1/2 of a medium yellow onion diced

2 cloves garlic minced (you can use dried garlic if you wish but look at the packaging for equivalent amount)

1 cup of Texas Pete's Wing Sauce (or your favorite sauce)

1/2 cup shredded cheddar cheese

1/4 cup ranch dressing - optional

Optional add on's - garnish with green onions, add bleu cheese crumbles and mix in the dip (this is my favorite). Beside using with crackers or chips this is great with vegetables like carrots and celery.

Directions:

Cream cheese needs to be room temperature so you can mix the ingredients together. Start by adding the chicken, onion, garlic and cheddar cheese and mix thoroughly. Then add your wing sauce and ranch (you may want to reduce the amount of wing sauce to ensure it is not too runny if adding ranch). You can add the bleu cheese crumbles now. I have found many people do not like the bleu cheese (I know that is crazy) so I add them just on top of the dip on one half of the dip once I put it in a 8x8 pan. That way you have some with and some without. You can bake it at 325 degree for 20 minutes or until it is bubbly all around the edges. Finish by garnishing with the green onion.

**Update this works well also in a crock pot just dump all the ingredients together on high until ready. They lower heat to warm.

Recipe by Stan Hays of County Line Smokers (www.countylinesmokers.com)

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