

Missy's Buffalo Chicken Dip

All the flavors of wings without the messiness. This one is a HIT!!! This is by far the most popular thing I make. I get begged to bring it to functions and for the recipe. ~ Melissa

1	roisserie chicken, skinned, boned and shredded	¼ to ½ cup	blue cheese, crumbled
1	12 oz. bottle Frank's Red Hot Sauce	½ to 1 cup 8 oz	chopped celery shredded Monterey Jack or sharp Cheddar cheese
2	8 oz pkgs cream cheese		
1	16 oz bottle Hidden Valley Ranch Dressing		



- 1 Preheat oven to 350 degrees.
- 2 Combine shredded chicken with hot sauce and toss until well coated but not too wet. Spread in a large casserole pan.
- 3 In a microwave safe bowl, heat cream cheese 2-3 minutes until 'melted'. Whisk in ranch dressing until smooth. It will thicken again when the dressing is added. Spread over chicken.
- 4 Sprinkle the blue cheese crumbles over the top. Then cover with a layer of chopped celery. I like a solid layer of celery so that you get some celery in every bite.
- 5 Bake for approximately 20 minutes until hot and bubbly (or microwave for 3-5 minutes). Top with melted cheese and bake about another 10 minutes until cheese is melted but not browning.
- 6 Let stand about 10 minutes before serving. Serve with tortilla chips, corn chips or celery sticks. I like to cut the outer celery stalks into 'dippers' that are about 1-2" long and like the outer stalks because they are wider and make good scoops.

Servings: 24

Recipe Type

Appetizer, Easy, Freezer Friendly, Make Ahead, Poultry, Quick, Travels Well, Tried & True

Tips

I think starting with a rotisserie chicken really adds to the flavor but you can also use whatever chicken you have. I would say one rotisserie chicken yields about 3 to 4 cups of shredded chicken. The original recipe used boneless, skinless chicken breasts but I found that it's not only quicker and easier to use a Costco rotisserie chicken but it's much more flavorful and I have a carcass for stock.

Don't get too much hot sauce on it so that it doesn't turn out too soupy.

If you can't get Frank's Red Hot sauce, Texas Pete or Crystal brand are the closest and will work.

If you want it hotter you can use the hotter version or Frank's or you can add extra heat with some cayenne or Tabasco.

This is one of the few dishes that I actually say works as good in a microwave as in the oven.

This freezes fairly well. If you have leftovers and you rarely will unless you are just making it at home for yourself, you can freeze this. We often make this and then cut it into squares and freeze it then pull it out and nuke it for a quick snack or meal.

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