



K-State Football & Buffalo Chicken Dip

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I'm not a big fan of football, but I go to football parties mainly to socialize and eat football party delicacies. My neighbors are huge K-State Wildcat fans and invited us over to watch the game this past weekend. My alma mater is the University of Kansas Jayhawks, but I was enticed because her husband was smoking ribs and brisket. He is an excellent cook. My husband and I wore our purple to show our support. K-State is ranked second in the nation which is a pretty big deal. It's great to have a Kansas team ranked so high even if it isn't KU. We look forward to our basketball season. My son is thinking of going to K-State so I guess I better get used to wearing purple. I made a buffalo chicken dip appetizer which is an oldie, but goodie so I thought I'd share the recipe.

Buffalo Chicken Dip

Recipe Type: Appetizer

Author: Dawn at Joyfulscribblings.com

Ingredients

- 1 or 2 8 oz. packages of cream cheese, softened
- 12 oz. can white chicken meat (I like to cook two chicken breasts and then shred them or you can use meat from a rotisserie chicken)
- 2/3 cup buffalo wing sauce
- 2/3 cup ranch dressing
- 1 1/2 cup shredded cheese

Instructions

1. Spread cream cheese so that it covers the bottom of your serving dish.
2. Combine wing sauce and ranch dressing and spread over the top of cream cheese. Top with chicken and cheese.
3. Bake at 350 degrees for 30 minutes.
4. Serve with Fritos Scoops.
5. This dish is best served when hot.

This [Sweet and Sour Chinese Dip](#) is another great dip to share on Game Days.



Date Created

2012/11/06

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