

Buffalo Chicken Dip

Ingredients:

2 boneless chicken breasts- cut into ½ inch pieces
3 tablespoons cooking oil
2 (8ounce) packages of cream cheese, softened
1cup Ranch dressing
¾ cup Frank's Red Hot pepper sauce
1 ½ cups shredded cheddar cheese
2 stalks of celery, washed cut into 4 inch sticks
1 (12 ounce) box Nabisco "Chicken in a Biskit" crackers



Directions:

Day 1:

Cut up chicken into ½ inch pieces and fry in a skillet in oil over medium- high heat until well cooked. Add hot sauce and heat through. Store chicken in a labeled container in refrigerator overnight. Wash and cut celery and store in labeled baggie in refrigerator.

Day 2:

Cut cream cheese into 12 cubes.

In a large sauce pan, heat cream cheese cubes and ranch dressing over medium heat stirring constantly until mixture is smooth. Remove from heat and add shredded cheese and blend until cheese is melted. Add cooked chicken to the mixture and stir until heated through.

Serve warm with celery and crackers.