



SPICY BUFFALO CHICKEN DIP

Operation BBQ Relief

WHAT YOU NEED

1 (8 oz) block cream cheese,
softened
1/2 cup Uncle Kenny's Spicy
BBQ Sauce
1/2 cup blue cheese or
ranch dressing
2 cups shredded cooked
chicken
1/2 cup blue cheese, crumbled
or your favorite shredded
cheese
Operation BBQ Relief Cajun
Bayou Rub
Crackers, chips, or cubed
bread for serving

USEFUL TIP

Best served hot with crackers,
chips, bread cubes, or celery
sticks. No matter what you
serve it with, the results taste
just like Buffalo chicken
wings!

PREPARATION

1. Set up your smoker or grill using indirect heat at 350°F (177°C).
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2. In a medium bowl, mix all the ingredients until well combined. Place in an aluminum half pan.
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3. Sprinkle Operation BBQ Relief Cajun Bayou Rub over the top.
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4. Bake for 20 minutes until the cheese is melted and the dip is bubbly. Serve with crackers, chips, or cubed bread. This dip yields 24 servings.

