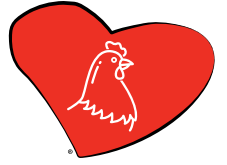


# SPICY BUFFALO CHICKEN DIP



## WHAT YOU NEED

1 (8 oz) block cream cheese, softened

1/2 Cup your favorite BBQ Sauce

2 tsp Louisiana Hot 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

Cajun Spice

Crackers, chips, or cubed bread for serving

## 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 Cajun Spice 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.

## 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!

Yields 24 servings.

