CHICKEN “BOO”

As opposed to regular Buffalo chicken named recipes, this is named after the 6’ cartoon chicken from Animaniacs. This appetizer is easy, and is a guaranteed winner. Chicken Boo is the essence of the traditional Buffalo wings in dip form.

**Ingredients:**

8 oz. Boneless Chicken Thighs

8 oz. Boneless Chicken Breasts

4 tbs. Melted Butter

S&P to taste

6 oz. Crumbled Blue Cheese

12 oz. Shredded Old Cheddar Cheese

10 oz. Ranch Dressing (gourmet preferred)

8 oz. Franks Red Hot Wing Sauce

A selection of warmed pita wedges, warmed soft tortillas, or crispy tortilla scoops for dipping.

1 9”x12” Tin Pan and Tin Foil

**Instructions:**

1. Wash chicken. Season chicken with sea salt and black pepper. Bake until 160 degrees
2. Let chicken rest, the shred chicken by hand
3. In tin pan, add chicken, blue cheese, ranch dressing, Franks Red Hot, melted butter, and ½ cheddar cheese. Mix well. Spread evenly around the pan. Top the mixture with the remaining cheddar.
4. Cover with tin foil, and bake off heat on a covered grill for a minimum 30m minutes.
5. 10 minutes before Chicken Boo is done, warm pitas or tortillas in tinfoil
6. Serve hot with warm pita wedges or warm and/or cold tortilla scoops