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Buffalo Chicken Dip

Ingredients

2 (10 ounce) cans chunk chicken, drained

2 (8 ounce) packages cream cheese, softened

1 cup Ranch dressing

3/4 cup pepper sauce (such as Frank's Red Hot)

1 1/2 cups shredded Cheddar cheese

1 bunch celery, cleaned and cut into 4 inch pieces

1 (8 ounce) box chicken-flavored crackers

Directions

Heat chicken and hot sauce in a skillet over medium heat, until heated through.

Stir in cream cheese and ranch dressing.

Cook, stirring until well blended and warm.

Mix in half of the shredded cheese, and transfer the mixture to a slow cooker.

Sprinkle the remaining cheese over the top, cover, and cook on Low setting until hot and bubbly.

Serve with celery sticks and crackers.

Italian Hoagie Dip

Ingredients

½ lb. Cooked ham – thinly sliced
½ lb. Genoa salami – thinly sliced
½ lb. Capicola – thinly sliced
½ lb. Provolone Cheese –thinly sliced
2 cups mayonnaise
2 tsp. dried oregano
1 small onion chopped
½ head of lettuce shredded
2 diced tomatoes or sliced grape tomatoes

Directions

1. 1. Dice ham, salami, capicola and cheese into small pieces. Place them in a large bowl.
2. In a medium bowl blend the mayo and oregano. Mix the mayo mixture into the ham mixture until all meat and cheese is well coated.
3. Mix in the onion.
4. Refrigerate 2 hours or more (overnight is best). Before serving add the shredded lettuce & tomatoes.
5. Serve with small rounds of French bread or cut into bite size pieces 12 hoagie rolls for dipping.

Pumpkin Dip - Quick and Easy

Ingredients

- 1 Can of pumpkin
- 1 box of instant vanilla pudding
- 1 1/2 teaspoons (or more, to taste) pumpkin pie spice
- 1 tub of Cool Whip

Directions

1. Thoroughly mix first 3 ingredients together, then fold in Cool Whip until combined.
2. Serve with graham crackers, ginger snaps, etc.

Cheesy Crab and Shrimp Dip

Ingredients

- 6 Lump Crab Cakes, thawed
- 1/2 cup diced Caesar Parmesan Shrimp (Or substitute reg. Shrimp marinated in a bottle of Ken’s Caesar dressing)
- 1/2 cup shredded Pepper Jack Cheese
- 1/2 tsp. hot sauce (if higher heat level is desired, add 1 tsp)
- 1/4 cup chopped green onion
- 1 Tbsp. capers, drained
- 1/2 cup cream cheese
- 1 cup mayonnaise
- Half fresh lemon juice

Toppings

- 1 1/2 cups Caesar Parmesan Shrimp, frozen (Or substitute reg. Shrimp marinated in a bottle of Ken’s Caesar dressing)
- 1/4 cup Parmesan cheese
- 1 Tbsp. chopped sun dried tomatoes
- Half fresh lemon juice
- 1 Tbsp. green onion

Directions

1. Preheat oven to 350F.
2. Prepare crab cakes by following the directions on the package. Break cooked crab cakes into small pieces.
3. In a medium size mixing bowl, mix all nine dip ingredients together and fold slowly to mix well.
4. Transfer dip into an 8"x8" baking dish and arrange shrimp on the top. Sprinkle Parmesan cheese and sun dried tomatoes over the dip.
5. Bake for 15-20 minutes.
6. When dip is ready to serve, squeeze the second half of lemon juice and sprinkle green onion over dip to serve.
7. Serve with crackers, breads, or chips.

Guacamole

Ingredients

- 3-4 good avocados
- 1 Roma Tomato
- Most of an onion
- A clump of cilantro
- Juice of 1 lime
- Salt
- Pepper
- Red pepper flakes
- Garlic Powder
- Cumin
- Tortilla chips

Instructions

1. Scoop avocados out into a large bowl
2. Dice tomato and onion, add them to the bowl
3. Chop cilantro, add to the bowl
4. Squeeze lime juice into bowl
5. Mix well, mashing the avocado as you go
6. Add seasonings to taste, can add more lime juice as well
7. Serve with tortilla chips (best with hint of lime chips)

Smoked Trout Dip

Equipment

- food processor (optional)

Ingredients

- 1 lb smoked trout
- 2 cup cream cheese
- 1 cup sour cream
- 1 cup mayonnaise
- 2 tsp salt
- 4 tsp prepared horseradish
- 1 tsp smoked paprika
- 1 tsp sweet paprika
- 2 tsp onion powder (you can use onion salt, just reduce the regular salt in the recipe)
- 1 tsp garlic powder
- 2 tsp lemon juice, or more to taste

Instructions

- Remove the skin from the smoked trout by sliding a sharp knife between the skin and the fish. Discard the skin.
- Break apart the trout into rough pieces. Set aside
- Put the cream cheese, sour cream, and mayo in a food processor and blend until smooth.
- Add the salt, spices, and lemon juice and blend again until combined. Scrape down the sides of the machine. Taste and adjust the seasonings.
- Add the pieces of smoked trout and pulse the machine about 15 times, just until the trout is broken up and evenly distributed, but there is still some texture in the dip.
- Take a taste to see if you want to adjust any of the spices, or add more lemon juice.
- Transfer the dip to an airtight storage container and chill. ***Note: the dip will start out light and fluffy straight out of the processor, but will get nice and firm, thick, and spreadable after a few hours in the refrigerator.***
- The dip is ready to serve after it has completely chilled. It will keep up to a week in the airtight container in the refrigerator.