



**PAPER & FOOD SERVICE, INC.**

# Buffalo Chicken Wing Dip

**Ingredients** **Yield: 16 - 5 oz. Servings**

- 24 oz. Chicken, diced, pre-cooked
- 12 oz. Hot Sauce
- 16 oz. Cream cheese, softened
- 8 oz. Blue Cheese dressing
- 8 oz. Buttermilk ranch dressing
- 8 oz. Celery, chopped
- 24 oz. Cheddar cheese, shredded
- 16 oz. Blue cheese crumbles

**Preparation Instructions:**

1. In a mixing bowl combine the chicken, celery and cheddar cheese.
2. In a saucepan over med-low heat, combine the cream cheese and salad dressing and stir until smooth. Add hot sauce and stir until well blended. Pour heated mixture into bowl with chicken mixture and mix well
3. Fill oven-proof ramekin, top with blue cheese crumbles and bake uncovered until bubbly. Can be served with celery sticks, crackers, or Crostini.

Ingredients		Maines Product Code #	Amount	Ingredient Cost
Chicken, diced, pre-cooked	Silverbrook	114264	24 oz.	\$5.76
Hot Sauce	Franks	304435	12 oz.	\$0.96
Cream cheese	Cobblestone	O19303	16 oz.	\$2.10
Blue Cheese dressing	Culinary Secrets	O30030	8 oz.	\$0.96
Buttermilk ranch dressing	Culinary Secrets	O30027	8 oz.	\$0.72
Celery	Markon	O97135	8 oz.	\$0.26
Cheddar cheese	Great Lakes	O14222	24 oz.	\$5.04
Blue cheese crumbles	Great Lakes	O10132	16 oz.	\$3.84

<b>Recipe Cost</b>	\$19.64
<b>Portion Cost</b>	\$1.22

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$5.95	\$1.22	\$4.73	20.50%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$6.95	\$1.22	\$5.73	17.55%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$7.95	\$1.22	\$6.73	15.35%