

BUFFALO CHICKEN DIP

Ingredients

- 8 ounces cream cheese
- 1/2 cup finely chopped celery
- 1/2 cup hot sauce (recommended: Frank's)
- 1 rotisserie chicken, shredded (see tip for shredding chicken easily below)
- 1 cup crumbled blue cheese
- Crackers, bread or carrot sticks, for serving

Directions

Preheat the oven to 425 degrees F.

In a medium saucepan over moderate heat, melt the cream cheese until smooth, about 3 minutes. Add the celery, hot sauce and chicken and mix well. Transfer the mixture to a 9-inch pie plate and sprinkle the crumbled blue cheese on top. Bake until hot and bubbly, about 25 minutes. Serve with crackers, bread or carrot sticks.

How to shred chicken the easy way: Put the chicken (freshly cooked works best but it still works when it is cold) in the bowl of a stand mixer. Use a paddle attachment if you have one but the beaters work also. Turn the mixer on medium. Move the chicken around if needed to make sure it is all shredded.

DRIED BEEF PECAN DIP

- 1 (8 oz.) pkg. cream cheese
- 2 tbsp. milk
- 1 (2 oz.) jar chipped beef
- 2 tbsp. onion
- 1/4 c. green pepper, finely chopped
- 1 tsp. black pepper
- 1/2 c. sour cream
- 1/4 c. whole pecans

Preheat oven to 325 degrees. Use an ungreased pie plate. Mix all ingredients except pecans. Spread into pie dish, sprinkle with pecans. Bake for 15 minutes. Serve hot with crackers

CAPER SPREAD FOR SMOKED SALMON

Ingredients

- 8 oz cream cheese
- 1 T fresh lemon juice
- 1 T milk (or white wine)
- 2 T small capers, drained
- 2 T red onion, finely diced
- salt & pepper to taste
- pinch of cayenne

Cream together the cream cheese, lemon juice, salt, pepper, and milk. Add onion and capers, stir and chill until ready to serve.

BLACK BEAN HUMMUS

Ingredients:

- 1 can black beans, drained (15 oz)
- 1/4 cup tahini
- 1 tablespoon garlic, minced
- 1 tablespoon olive oil
- 1/4 tablespoon lime juice
- 1/2 teaspoon cumin

Preparation:

In a food processor, process all ingredients until smooth and creamy. If it is too thick, add half a teaspoon olive oil and a half teaspoon lime water. Serve immediately or store in refrigerator in airtight container.

SPINACH AND FETA HUMMUS

Ingredients:

- 1 can garbanzo beans/chickpeas (15 oz), drained
- 1/2 cup fresh spinach
- 3 oz, crumbled feta cheese
- 1/4 cup olive oil
- 3 tablespoons lemon juice
- 2 tablespoons tahini
- 1/4 cups red pepper flakes
- 1 teaspoon roasted garlic

Preparation:

In a food processor combine, beans, tahini, spinach, garlic, olive oil, and lemon juice. Blend well. Add cheese and red pepper flakes and blend to a smooth and creamy dip.

CILANTRO LIME HUMMUS

Ingredients:

- 1 can garbanzo beans/chickpeas (15 oz), drained, but keep liquid
- Cilantro (to taste)
- 1 teaspoon cumin
- 1 tablespoon olive oil
- Juice of 2 limes
- 3 dashes salt
- 1 teaspoon coriander
- 1/2 teaspoon cayenne
- 1 clove roasted garlic

Preparation:

In a food processor combine all ingredients. Blend well. Add leftover liquid from beans if needed.

RED VELVET CREAM CHEESE BALL

- Ingredients
 - 8 ounces cream cheese, at room temperature
 - 1/2 cup butter, at room temperature
 - 1 1/2 cups red velvet cake mix, dry
 - 2 tablespoons brown sugar
 - 1/2 cup powdered sugar
 - 1/2 cup mini chocolate chips

Instructions

- In the bowl of a stand mixer, beat the cream cheese and butter until smooth. Add in the red velvet cake mix, the brown sugar and the powdered sugar. Beat until smooth and combined.
- Turn the mixture out onto a piece of plastic wrap. Wrap up into a ball and refrigerate for at least 2 hours.
- Put the chocolate chips on a plate or in a shallow dish. Remove the cheese ball from the refrigerator and unwrap. Roll in the chocolate chips. Place on a serving plate and serve with cookies (vanilla wafers) or graham crackers.