



Home Baking

www.themixingbowl.com.au

# Buffalo Chicken Dip Ring Things.

25/2 Hallam Sth Rd

Hallam

Vic

3803

(03) 9796 3973



## Bread Ring Dough.

Use bread dough to make dipper rolls to scoop up mouthfuls of the hot Buffalo Chicken dip.

### Bread Mix

2 t Dry Active Yeast  
450gms (3 C) White Bread Mix

### Liquid

300mls water or half milk/half water  
30gms soft butter

### Scratch recipe

2 t Dry Active Yeast  
450gms (3 C) Unbleached Bread Flour  
1½ t Bread Improver      1½ t salt

### Liquid

300mls warm water or half milk/half water  
30gms soft butter

### To make the dough by hand.

1. Measure the dry ingredients into a bowl.
2. Add any savoury flavourings (such as dried onions, herbs, or cheese that you would like), then most of the warm liquid and the butter.
3. Mix thoroughly, adding more liquid if needed, to create a soft dough. Tip the dough out of the bowl onto a well-floured board and knead for 30 seconds to a minute.
4. Return dough to the bowl, cover dough with freezer wrap.
5. Cover the bowl with a thick towel or heavy chopping board, place it somewhere warm to rise, until the dough is double in size.
6. While dough is rising, cook the chicken until tender and shreds readily.
7. When the dough has risen, tip out onto a floured board and pat into a ball.
8. Divide the dough in half.
9. Using one half of the dough, roll it out into a large square. Cut the dough into 9 squares.
10. Now prepare the Buffalo Chicken Dip.
11. Dollop some Buffalo Chicken Dip onto each square, top with some grated cheese and a sprinkle of spring onions.
12. Stack half the squares on top of each other. Make 2 stacks.
13. Lift one stack and tip onto it's side into a small loaf tin, add second stack next to the first.
14. Top the "loaf" with a sprinkle of pizza cheese and spring onions.
15. Leave to rise for about 20 mins. Bake in a hot oven for about 25 mins, until golden.
16. Tip out, "peel" off a square of baked dip and bread, dip in blue cheese sauce and devour.

### **OR Make a Buffalo Chicken Dip Ring Thing.**

1. Using other half of the dough, cut into twelve even pieces.
2. Mould/knead into small rounds. Heat the oven.
3. Brush a heavy non-stick skillet generously with butter.
4. Place the balls of dough in a ring around the edge of the skillet. Just touching each other.
5. Brush dough with butter, leave the dough in a warm place to rise.
6. Pour remaining Buffalo Chicken Dip into the centre of the skillet, inside the ring of rolls.
7. Sprinkle the dip with extra pizza cheese, spring onions and a little sprinkle of blue cheese.
8. Bake in a hot oven for about 20-25 mins. Bread will be golden and cooked, dip will be golden crusted and gooey and melty.
9. Serve immediately with celery sticks, **beware of hot pan.** Tear off a roll, use it or celery sticks to scoop up some dip. YUM!

## Buffalo Chicken Dip.

Spicy, and cheesy, this is a delicious savoury dip to share with a crowd, while watching the big game or to fill you up in winter, with soup on the side.

### Chicken

approx 300gms Diced/shredded cooked chicken

4-6 spring onions

1 C shredded Pizza cheese

125gms Cream cheese

½ C diced celery

Optional – ½ C finely diced red capsicum

### Extra Flavourings

½ C blue cheese sauce

a batch of Buffalo Wing Hot Sauce

1. Cook 1kg chicken fillets, in a pressure cooker with 1 C water and 1 chicken stock cube, high pressure about 25 mins. Allow to cool in the pot. Use remaining stock for soup.
2. Shred the required amount of chicken, place it into a dish and stir in about half the Buffalo Wing Hot Sauce. Add more later to taste.
3. Blend the cream cheese until smooth and soft. Mix in a little blue cheese sauce.
4. Stir in the grated cheese, celery, spring onions and finally the chicken and sauce mixture. Taste and add more buffalo sauce if liked.

### Super Simple Blue Cheese Sauce

50-100gms Blue Cheese - crumbled

S & P

½ C sour cream/mayo/yoghurt

125gms Cream cheese

little lemon juice

little garlic - crushed

### Really, Easy, Buffalo Wing Hot Sauce

1 C Franks Original Hot Sauce - can substitute with Tabasco/Sriracha plus a little vinegar.

4 T melted butter

1-2 cloves crushed garlic (optional)

### **To Make Buffalo Wing Hot Sauce**

1. Stir melted butter and hot sauce together. Can add a little garlic.

### **To Make Blue Cheese Sauce**

- a. Soften the cream cheese.
- b. Blend the cream cheese and sour cream/yoghurt/mayo until smooth.
- c. Stir in the blue cheese to your personal taste, leaving it a bit lumpy is ok.

## Buffalo Chicken Wings.

Baked not fried but ooh, soo scrumptious.

### Chicken

1 kg chicken wings -tips discarded

1 T baking powder

½ t salt

Buffalo Sauce

Blue Cheese Sauce to serve.

1. Pat chicken wings dry.
2. Place them in a bowl, sprinkle on the baking powder and the salt, stir well.
3. Lay the wings out in a single layer on a baking rack.
4. Bake - 20 mins at 125°C, turn and bake further 20 mins at 200°C, until golden and crisp.
5. Drop cooked chicken into a small dish of Buffalo Sauce, coat each piece.
6. Put chicken back in oven for 5-10 mins.
7. Serve with a bowl of blue cheese dipping sauce, a bowl of extra Buffalo Wing hot sauce and bowls of face/hand washing water and lots of napkins.