



## The KITCHEN

FOOD, FAMILY, FRIENDS

# Appetizing

## Let these snacks tie you over

Foodieview.com is a recipe search engine where you can find recipes for all kinds of occasions and diets. There are restaurant and cookbook reviews, meal planning guides and great photos. These original recipes were created by Foodieview founder Howie Want.

Have you ever wanted the taste of buffalo chicken wings, but didn't want to go through the hassle of frying up your own wings? Then this recipe is for you. This dip has the creamy, tangy, spicy flavors of buffalo chicken, and it only takes a few minutes to make. It's also versatile; you can dress it up by substituting shrimp or crab for the chicken and serve it with Belgian endive spears.

### BUFFALO CHICKEN DIP

- 12 oz. cooked chicken breast
- 2 8 oz. packages of cream cheese
- 1 cup ranch dressing
- 1 cup Frank's Red Hot Sauce
- 1 1/2 cups of cheddar cheese

Chop the chicken breast into small pieces.

Put all ingredients into a large saucepan and warm over medium-low heat. Stir until the cream cheese has fully melted.

Serve with chips, crackers, celery sticks, carrot sticks, or other vegetables good for dipping.

This simple recipe is a perfect for throwing together on game day. You just mix all the ingredients and pop it in the oven while you enjoy the game. I don't

know of any recipe that pays off so much for so little effort.

It's so good that my guests always hover over the bowl until all the kielbasa is gone.

### SWEET KIELBASA BITES

- 2 lbs. kielbasa
- 1 16 oz. box of brown sugar
- 6Tbsp. dijon mustard
- 1 small onion, finely chopped

Preheat oven to 250 degrees.

Cut the kielbasa into bite-size pieces. Put all ingredients into a 9- by 13-inch baking pan and mix together.

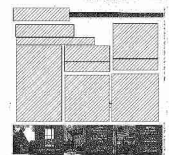
Place the baking pan into the oven. Stir the kielbasa every half hour or so. Remove after baking 2 hours.

Serve with toothpicks.

We tend to think of the hot dog as a quintessentially American food, but this fiendishly delicious variation comes via our neighbors south of the border. The Danger Dog is a hot dog wrapped in bacon and served with grilled onions and peppers. Street vendors in Mexico have been serving these treats for years, and now bacon-wrapped hot dogs have made their way north to California and New York, where they have become a favorite post-barhopping snack.

### DANGER DOGS (BACON WRAPPED HOT DOGS)

- 8 hot dogs
- 8 hot dog buns
- 8 strips of bacon



1 large onion (sliced)  
3-4 jalapenos (seeded and sliced)  
2Tbsp. oil  
(optional) mayonnaise, ketchup, mustard

Cut the onion into slices. Cut the jalapenos in half, remove the seeds and slice lengthwise into 1/8 inch wide strips.

Wrap a strip of bacon tightly around each hot dog.

Heat oil over medium high heat in a large pan. Add onions and peppers, but keep separate from each other. Cook until soft and a little brown (about 12 minutes).

Meanwhile, cook the bacon-wrapped hot dogs in another pan over medium heat. Turn the hot dogs occasionally until the bacon is crisp on all sides (about 12 minutes).

After the hot dogs are cooked, put in a bun and top with sauteed onions and peppers to taste. Add ketchup or mustard, but the traditional condiment is mayo.

Makes 8 servings.