

# Buffalo Chicken Crescent Ring



Give up a classic Buffalo chicken appetizer and try this Buffalo Chicken Crescent Ring. It's a great way to enjoy Buffalo chicken with a twist on Game Day.

prep time	15 min
total time	45 min
ingredients	8
servings	10

## Ingredients

- 1/2 cup crumbled blue cheese
- 1/2 cup shredded Monterey Jack cheese (4 oz)
- 2 cups chopped cooked chicken (1/2-inch pieces)
- 1/2 cup hot sauce or red paper sauce
- 1/2 cream cheese (ball of 8-oz package), softened

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# Red Velvet Fudge Pie

2 pies

## Ingredients

- 1 box red velvet cake mix
- 3 eggs
- 1/3 cup vegetable oil
- 1/2 cup butter
- 12 ounces semi-sweet chocolate chips
- 1 14-ounce can sweetened condensed milk
- 2 refrigerated pie crusts (or homemade, your choice)

## Instructions

1. Preheat oven to 350 degrees and roll out pie crusts into pie pans.
2. Prepare cake mix according to instructions on back (Duncan Hines calls for 3 eggs, 1-1/4 cup water, and 1/3 cup oil). Mix well and pour into 2 refrigerated pie crusts in pans.
3. Bake for 30-35 minutes or until crusts are golden brown and toothpick inserted in center comes out clean. If crusts begin to brown before pie is done, cover loosely with aluminum foil.
4. In medium saucepan, combine butter, 10 ounces of chocolate chips (reserve some for garnish) and sweetened condensed milk. Stir (medium heat) until smooth and pour over pies.
5. Garnish with extra chocolate chips!
6. Let cool and enjoy!