

# Buffalo Bacon Seafood Dip



## INGREDIENTS

1	Pound	<u>Seafood Sensations®</u>
8	Ounces	Cream Cheese
1/2	Cup	Chunky Blue Cheese Dressing
1	Cup	Frank's Red Hot Sauce
2	Cups	Shredded Mild Cheddar Cheese
2	Cups	Shredded Sharp Cheddar Cheese
1	Pound	Bacon
1/8	Cup	Sliced Green Onions
4	Each	Sliced Carrots
4	Stalks	Celery, Cut Into Sticks
12	Ounces	Tortilla Chips

FEATURED PRODUCTS: \_

MENU PARTS: Appetizers

Add seafood flare to the traditional buffalo dip by adding seafood, then take it up a notch with bacon! Your game day guests will love this dip served with chips and veggies.

## DIRECTIONS

1. Mix the hot sauce with the Seafood Sensations in a casserole or oven safe dish.
2. Soften the cream cheese and mix well with the chunky blue cheese dressing.
3. Spread the cream cheese mixture over the Seafood Sensations®.
4. Sprinkle ½ the bacon pieces over the cream cheese mixture.
5. Mix the shredded cheeses together and sprinkle on top of the cream cheese mixture.
6. Bake at 350°F until the dip is 165°F internal temperature and the cheese is golden.
7. Then finish by adding the remainder of the bacon over the top.
8. Garnish with sliced green onions.
9. Arrange the carrots, celery sticks and tortilla chips for dipping.