



From Real Estate to Recipes!

FEBRUARY'S FEATURE RECIPE



Ferlindes Girls Favorite Game Day Dips!

Ingredients: *Maria's Buffalo Chicken Dip*

- 2 (10 ounce) cans chunk chicken, drained
- 2 (8 ounce) packages cream cheese, softened
- 1 cup Ranch dressing
- 3/4 cup pepper sauce (such as Frank's Red Hot®)
- 1 1/2 cups shredded Cheddar cheese
- 1 bunch celery, cleaned and cut into 4 inch pieces
- 1 (8 ounce) box crackers of your choice

Directions:

Heat chicken and hot sauce in a skillet over medium heat, until heated through. Stir in Cream cheese and ranch dressing. Cook, stirring until well blended and warm. Mix in half of the shredded cheese, and transfer the mixture to a slow cooker. Sprinkle the remaining cheese over the top, cover, and cook on low setting until hot and bubbly. Serve with celery sticks, crackers or tortilla chips! May also bake in the oven in baking dish instead of putting in slow cooker.

Ingredients: *Jessica's 3-Layer Dip*

- 1 can (16 oz.) refried beans
- 2 or 3 medium avocados
- 2 Tbsp. lemon juice
- 1/4 tsp. black pepper
- 1 1/4 cups sour cream
- 1 package taco seasoning mix
- chopped onion
- chopped tomatoes
- sliced olives
- 16 oz. grated cheddar cheese

Directions:

Spread refried beans on a large plate. Mash avocados in a separate bowl. Add lemon juice and pepper. Mix well and spread over refried beans. Combine sour cream and taco seasoning mix. Spread over avocado mixture. Top with tomatoes, onions, olives, and cheese. Serve with tortilla chips.

**JUST IN TIME
FOR THE SUPERBOWL!**

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Contact Tina at 414-881-8349