

FOOD, FAMILY, FRIENDS

Quick and easy Delectable party delights

FoodieView.com is a recipe search engine that can help you find just about any recipe you can think of. It also offers restaurant reviews and articles by food writers across the country. It's free to join and you can blog and meet other "foodies" in cyberspace. These recipes are by Howie Wang, founder of FoodieView.com.

BUFFALO CHICKEN DIP

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.

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 together 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 addictively 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
6 Tbsp dijon mustard
1 small onion, finely chopped

Preheat oven to 250 degrees.

Cut the kielbasa into bite-size pieces.

Put all ingredients into a 9x13 inch baking pan and mix them together.

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

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)
2 Tbsp oil
(optional) mayonnaise, ketchup, mustard

Cut the onion into slices.

Cut the jalapenos in half, remove the seeds, and then slice them 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 the onions and peppers, but keep the onions and peppers separate from each other. Cook them 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, just stick them in a bun and top them with the sauteed onions and peppers to taste. You can add ketchup or mustard, but the traditional condiment is mayo.

Makes 8 servings