



Photo Courtesy Kraft™ Cream Cheese

Happy Memories: **Graduations**

High Style Buffalo Chicken Party Skewers

Party perfect appetizer that's easy-to-make and loaded with fun-loving flavor

- 1/4 cup shredded peeled seeded cucumber
- 1/4 cup shredded onion
- 1/2 cup reduced fat cream cheese
- 9 Tablespoons light ranch dressing
- 5 Tablespoons light blue cheese dressing spread
- 3 to 5 Tablespoons water
- 3/4 lb. chicken breast tenderloins
- Salt and black pepper to taste
- 2 teaspoons chili powder
- 2-1/2 Tablespoons olive oil
- 2 Tablespoons bottled hot sauce
- 12 celery sticks or as

1. Soak twelve 6-inch thin wooden skewers in water; or set aside 12 metal skewers.
 2. With paper towel, press excess juice from cucumber and onion; place in food processor with cream cheese, process until smooth. Add ranch dressing and blue cheese dressing; process until smooth. Add about 4 to 5 Tablespoons water to form spoonable consistency. Place in refrigerator to chill.
 3. Remove exposed tendon from chicken; cut each tenderloin strip lengthwise in half, sprinkle to taste with salt and black pepper. Sprinkle chicken with chili powder; thread chicken onto 12 skewers.
 4. Heat oil in hot 12-inch nonstick skillet; fry 6 chicken skewers at a time at medium heat for about 5 minutes, turning to brown and cook all sides. Remove from skillet; cook remaining chicken skewers.
 5. Replace all skewers back in skillet; drizzle hot sauce over chicken; toss to coat; remove from heat.
 6. Using a funnel for easier filling, pour cream dressing into twelve (2 oz.) narrow shooter glasses, filling each 1/2 to 2/3 full. Place one chicken skewer into each glass for serving. Serve celery sticks on the side with buffalo chicken skewers.
- Yield: Serves 12

Recipe from: Gloria Piantek-award-winning dish from Real Women of Philadelphia recipe contest 2012

About the Recipe: This is an eye-catching appetizer that's attractive, easy to make, and loaded with fun-loving flavor. It adds a touch of elegance to buffalo chicken served uptown style. Great for a party!