BBQ Chicken Dip

Description

We usually do a traditional beef chili, but I saw this in my google reader and decided to give it a try. One word - amazing!

It is made in the crockpot - my favorite preparation method. This only took 5 minutes to throw together before work. You could even mix it up the night before and just turn the crockpot on before heading out the door. The chili was delicious! It was even great reheated for lunch the next day.



Summary

Yield: 8
Source: How Sweet It Is
Prep Time: 30 minutes
Category: Dips

BBQ Chicken Dip

Cuisine: American
Tags: pdf, new

Ingredients

- 3 bone in chicken breasts
- 4 tbsp butter softened
- 1 tsp salt
- 1 tsp pepper
- 1/2 onion chopped
- 1/2 tbsp olive oil
- 1 tsp brown sugar
- 16 oz cream cheese softened to room temp
- 2/3 cup Ranch Dressing
- 8 oz shredded cheddar cheese
- 1 cup favorite BBQ Sauce, I use Bone Sucking Sauce

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Instructions

Preheat oven to 425 degrees F.

Rub chicken breasts with softened butter then season with salt and pepper.

Place on a baking sheet and roast for 30-40 minutes.

Let cool completely then pull chicken off the bone into bite-size pieces.

While the chicken is roasting, heat a skillet oven medium-low heat.

Add olive oil and onions, cooking until soft, about 5 minutes.

Add in brown sugar and cook, stirring occasionally, until caramely.

Remove from heat.

In a large bowl, mix together softened cream cheese, ranch dressing, 1/3 cup of the BBQ sauce, onions and half of the cheddar cheese.

Fold in chicken.

In a casserole or baking dish (mine was 8-inch round, 4-inch deep), layer the cream cheese mixture, smoothing the top off.

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Cover it with the remaining BBQ sauce, then the remaining cheese.

Bake for 20-25 minutes, until bubbly and hot.

Serve with crackers or chips.