

Fourth of July Signature Recipe

Ingredients

3 oz.	Cream cheese
½ cup	Mayonnaise
¼ cup	Crumbled strong blue cheese
2 ribs	celery, finely chopped (~1 cup), plus extra ribs cut into sticks to serve
1 tbsp.	Unsalted butter
48	Cocktail hot dogs
¼ cup	Hot sauce
24	Slider potato rolls
¼ cup	Red onion, finely chopped
1 cup	Potato chips, crushed

Buffalo Puppies

Directions

1. Combine the cream cheese, mayonnaise and blue cheese in a small saucepan. Cook over medium heat until smooth, stirring frequently, about 3 minutes. Set aside to cool slightly, about 5 minutes, and then stir in the celery.
2. Heat the butter in a large skillet over medium heat until melted. Add the hot dogs and cook until heated through, stirring occasionally, 5 minutes. Stir in the hot sauce and cook until the hot dogs are coated, 1 - 2 minutes.
3. Slice vertically through each potato bun, about halfway through so it resembles a top-split hot dog bun, and place 2 buffalo dogs in each. Top with 1 - 2 tsp. blue cheese sauce, a drizzle of hot sauce to taste, red onions and crushed potato chips.
4. Serve the sliders with any extra blue cheese sauce and celery sticks on the side for dipping.