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## The Portland Observer\_

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# Food

## Get Ready for the Superbowl Double Chili Cheese Dip

- 1 (8 ounce) package cream cheese, softened
- 1 (15 ounce) can chili without beans
- 4 green onions, thinly sliced
- 1/4 cup diced green chiles, drained
- · 1 cup shredded Cheddar cheese

#### Directions

1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9-inch pie plate.

2. Spread cream cheese into the prepared pie plate. Top the cream cheese with chili, onions, chilies, and cheese.

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3. Bake at 350 degrees F (175 degrees C) for 15 to 20 minutes.

## Party Pinwheels

## Ingredients

- 2 (8 ounce) packages cream cheese, softened
- 1 (1 ounce) package ranch dressing mix
- 2 green onions, minced
- 4 (12 inch) flour tortillas
- 1/2 cup red bell pepper, diced
- 1/2 cup diced celery
- 1 (2 ounce) can sliced black olives
- 1/2 cup shredded Cheddar cheese
- Directions

**1.** In a medium-size mixing bowl, combine cream cheese.

ranch dressing mix, and green onions. Spread this mixture on each tortilla. Sprinkle red pepper, celery, black olives, and cheese (if you'd like) over the cream cheese mixture. Roll up the tortillas, then wrap them tightly in aluminum foil.

2. Chill 2 hours or overnight. Cut off ends of the rolls, and slice the chilled rolls into 1 inch slices.





## **Baked Buffalo Wings**

## Ingredients

- 3/4 cup all-purpose flour
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- · 20 chicken wings
- 1/2 cup melted butter
- 1/2 cup hot pepper sauce (such as Frank's RedHot®)

#### Directions

1. Line a baking sheet with aluminum foil, and lightly grease with cooking spray. Place the flour, cayenne pepper, garlic powder, and salt into a resealable plastic bag, and shake to mix. Add the chicken wings, seal, and toss until well coated with the flour mixture. Place the



wings onto the prepared baking sheet, and place into the refrigerator. Refrigerate at least 1 hour.

2. Preheat oven to 400 degrees F (200 degrees C). Whisk together the melted butter and hot sauce in a small bowl. Dip the wings into the butter mixture, and place back on the baking sheet. Bake in the preheated oven until the chicken is no longer pink in the center, and crispy on the outside, about 45 minutes. Turn the wings over halfway during cooking so they cook evenly.