

Hot Momma Celery Buffalo Sticks

HOT MOMMA CELERY BUFFALO STICKS

INGREDIENTS

- $\frac{1}{2}$ Cup Hot Sauce
- $\frac{1}{2}$ Cup Butter
- 1 Tbsp White Vinegar
- $\frac{1}{4}$ tsp Worcestershire Sauce
- $\frac{1}{2}$ tsp Hot Momma Seasoning, any flavor
- 1 Clove Garlic, minced
- $\frac{1}{4}$ tsp Salt
- 2 Tbsp Cream Cheese
- 2 Large Cans Chicken Breast, drained
- 1 Bunch Celery, cut into 2-3" long pieces
- Ranch dressing

DIRECTIONS

In a medium sized sauce pan, over medium heat, combine hot sauce, butter, vinegar, Worcestershire sauce, HMS, garlic, and salt. Bring to a boil. Turn off heat. Add cream cheese. Whisk to combine. Add chicken to combine. Fill celery with mixture. Drizzle over with ranch dressing. Ac-salsa-rize!