

Recipes from **Chef William**



Buffalo-Bacon Baked Potato Dip

- 1 (2.1-oz.) package fully cooked bacon slices
- 1 (16-oz.) container sour cream
- 2 C. (8 oz.) freshly shredded sharp white cheddar cheese
- 1/3 C. sliced fresh chives or 2 Tbsp. dried chives
- 1/4 C. Buffalo Ghost Hot Sauce
- Salt and Pepper
- 1 – 18oz./21oz. package of baked waffle fries

Garnishes: cooked, crumbled bacon; sliced fresh chives; freshly cracked pepper

Serve with: waffle fries or other thick cut fries

If not using precooked bacon, cook bacon according to package directions until crisp; drain on paper towels. Cool 10 minutes; crumble.

Stir together bacon and next 4 ingredients, and salt and pepper to taste. Cover and chill 1 to 24 hours before serving.

Garnish as desired. Serve with crispy, warm waffle fries.