



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

BONELESS BUFFALO STRIPS WITH BLUE CHEESE OR RANCH DIPPING SAUCE

- 1 1/2 - 2 lbs frozen crispy chicken strips*
- 1/2 c Buffalo wing sauce
- 1/4 c PURITY BUTTER, melted
- 2 T Worcestershire sauce
- 1/2 t garlic powder
- 1 t dried herbs

Place chicken on cookie sheet and bake according to package directions or until chicken is crisp and hot. In a small bowl combine wing sauce, PURITY BUTTER, Worcestershire sauce, garlic powder and herbs; stir to mix. Pour over chicken and return to oven for 5-10 minutes. *May use deli fried chicken strips, but may need to use 350 F instead of higher temperature.

BLUE CHEESE DIPPING SAUCE

- 1/2 c PURITY SOUR CREAM
- 1/4 c PURITY BUTTERMILK
- 1/2 c reduced-fat mayonnaise
- 1 (4-oz) pkg crumbled blue cheese
- 2-3 cloves garlic, minced
- 1 T minced onion, optional
- 1 T fresh lemon juice
- Salt and pepper to taste

Combine all ingredients and mix completely. Refrigerate. Yield: 2 cups dipping sauce

RANCH DIPPING SAUCE

- 1 (1-oz) pkg ranch dressing
- 1/2 c PURITY SOUR CREAM
- 1/2 c reduced-fat mayonnaise
- 1 c PURITY BUTTERMILK

Combine all ingredients and mix completely. Refrigerate. Yield: 2 1/2 cups dipping sauce.