

BABY BUFFALO CHICKEN BALLS



These roly-poly rounds were inspired by the bar food classic, Buffalo Chicken Wings, and they contain the same enticing, incendiary—but not too incendiary—flavor. Serve them at your next party, if you like, or turn them into a supper that you and the kids can eat with toothpicks. Whichever way you go, these yummy meatballs will disappear in a hurry.

When purchasing ground poultry for this recipe, avoid products that contain ground breast meat only—they are too lean for this recipe.

- 4 tablespoons butter
- 6 tablespoons hot sauce (such as Frank's)
- 1 ¼ pounds ground chicken or turkey
- 1 egg
- ¼ cup minced celery
- 2 tablespoons minced green onion
- ¾ cup panko crumbs
- 1 teaspoon salt
- Celery sticks
- Blue cheese salad dressing

1. Preheat oven to 425°F. Spray a 9x13-inch baking pan with cooking spray; set aside.

2. In a small saucepan, combine butter and hot sauce. Cook and stir

over low heat until butter melts. Remove mixture from heat and let cool for ten minutes.

3. In a medium bowl, combine ground chicken, egg, celery, onion, panko crumbs and salt. Add cooled butter mixture; mix well.

4. Using hands, shape chicken mixture onto ¾-inch balls. Place balls side by side, touching each other, in the prepared pan. Bake for 15 to 20 minutes or until meatballs are firm, lightly browned, and until instant-read thermometer, inserted into their centers reads 165°F.

5. Cool meatballs for 3 minutes before serving with celery sticks and blue cheese salad dressing for dipping.

Makes about 48 meatballs.



Sure, there are all sorts of tricks for testing the doneness of beef and pork—you can press, you can prod, or you can just plain guess—and all will be well. But to ensure the safety of turkey and chicken—meats that must be cooked to an internal temperature of 165°F—you really need to depend on a thermometer. Get yours today – we have lots of them!

