

# BUFFALO CHICKEN CHEESE BALLS



Gordon  
**RESTAURANT  
MARKET**

## Ingredients *Yield: 15-20 servings*

Reorder No.	Description	Amount
864091	Chicken Breasts	2
557609	Hot Sauce	¼ cup
225037	Trade East® Regular Ground Black Pepper	1 Tsp.
191043	GFS® Mild Cheddar Cheese	1 ¾ cups
198889	Scallions, sliced	¼ cup
227528	GFS All Purpose H&R Flour	1 cup
505412	Gordon Choice™ Large Grade A Shell Eggs	3 eggs
198011	GFS Panko Bread Crumbs	2 cups

### Blue Cheese Dip

467596	GFS Heavy-Duty Mayonnaise	1 ½ cups
798812	Crumbled Blue Cheese	½ cup
557609	Hot Sauce	½ Tsp.
109843	Worcestershire Sauce	2 Tsp.
424307	Kosher Salt	1 Tsp.
677558	Lemon, juiced	½
644650	Garlic, chopped	1 Tsp.

## Preparation Instructions

*Wash Hands.*

Heat oil to 350°F.

Bake chicken and then shred. Place the chicken in a large bowl and add the hot sauce, pepper, cheese, and scallions, and toss to combine. Roll the chicken into 2-ounce balls, about the size of a golf ball.

Place the flour, eggs, and panko crumbs in 3 separate bowls. Roll each ball in the flour, then the egg and then the bread crumbs. Set aside.

When the oil is hot fry the chicken balls in batches. Cook for about 2 minutes per batch. Place chicken on paper towel lined plate to drain the excess oil.

To make the sauce, combine all ingredients in a large bowl and adjust the seasoning to taste. Serve the Buffalo Chicken Cheese Balls with dipping sauce.