



# Buffalo Chicken Cheese Balls with Blue Cheese Dip

## Ingredients

### For the Chicken Balls

- 1 store-bought rotisserie chicken
- 1/4 cup hot sauce (recommended: Frank's RedHot)
- 1 teaspoon ground black pepper
- 1 3/4 cups sharp cheddar cheese, grated
- 1/2 cup green onions, thinly sliced (green tops included)
- 1 cup all-purpose flour
- 3 eggs, lightly beaten
- 2 cups panko breadcrumbs
- Vegetable oil, for frying

### For the Blue Cheese Dip

- 1 1/2 cups mayonnaise
- 1/2 cup crumbled blue cheese
- 1/2 teaspoon hot sauce
- 2 teaspoons Worcestershire sauce
- 1/2 teaspoon salt
- Juice of 1/2 lemon
- 1 teaspoon minced garlic

## Instructions

### 1. Prepare the Chicken Mixture

- Remove and discard the skin from the rotisserie chicken. Pick off the meat and finely dice it.
- In a large mixing bowl, combine the diced chicken, hot sauce, black pepper, shredded cheddar, and green onions. Mix thoroughly.

### 2. Form the Balls

- Roll the mixture into 2-ounce balls (about the size of a golf ball) and place on a tray.

### 3. Bread the Balls

- Set up a breading station with three separate bowls: one with flour, one with beaten eggs, and one with panko breadcrumbs.
- Roll each ball in flour, then dip into the eggs, and coat thoroughly in panko.

#### 4. Fry the Balls

- Heat oil in a deep fryer or large skillet to **350°F (175°C)**.
- Fry the balls in batches for about **2 minutes**, or until golden brown and crispy.
- Transfer to a paper towel-lined plate to drain excess oil.

#### 5. Make the Blue Cheese Dip

In a bowl, mix together the mayonnaise, crumbled blue cheese, hot sauce, Worcestershire sauce, salt, lemon juice, and minced garlic. Adjust seasoning to taste.

#### 6. Serve

Serve the warm chicken cheese balls alongside the chilled blue cheese dip. Perfect for dipping, sharing, and devouring!