



HOT CHICKEN BUFFALO BURGERS WITH BLUE CHEESE HOT SAUCE

Hot Chicken Buffalo Burger Ingredients:

- 1 lb ground chicken
- 2 T **J. M. Thomason Hot Chicken Seasoning**
- Seasoning**
- 1/3 cup diced celery
- 1/3 cup blue cheese crumbles
- 1 teaspoon salt
- 1 teaspoon pepper
- 4 hamburger buns
- 4 lettuce leaves, optional
- 4 tomato slices, optional

Hot Chicken Buffalo Burger Directions:

Heat grill to medium-high. Combine ground chicken and next 5 ingredients in a large bowl. Mix until well combined. Form chicken mixture into 4 even patties. Grill for 3-4 minutes on each side or until cooked through. Serve on hamburger buns with lettuce and tomato, if desired, and Blue Cheese Hot Sauce (see below). Serves 4.

Sauce Directions

Pour blue cheese dressing in a small bowl. Add a few dashes of hot sauce and stir to combine. Taste, and add more hot sauce until desired heat level is achieved. Serve on Hot Chicken Buffalo Burgers. Any leftover sauce may be kept in an airtight container in the refrigerator for up to one week.

Sauce Ingredients:

- 1/2 cup blue cheese salad dressing
- Hot sauce, such as Frank's Red Hot



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