



Buffalo Chicken Skewer

Chef Name: Chef Uno – Red Stix Asian Street Food

Amt	Unit (gm/oz)	Ingredient Name
Skewer chicken and refrigerate until ready to grill		
2	lbs	chicken breast, cut into 1" cubes
1	Tbsp	Salt
1	tsp	Pepper

Buffalo Sauce - Place ingredients in bowl and mix well		
1	Stick	Butter, melted
1/3	Cup	Hot Sauce

Blue Cheese Dressing – Combine all ingredients and set aside until ready to use		
1/3	Cup	Buttermilk
1/3	Cup	Sour Cream
1/3	Cup	Mayonnaise
1	tsp	Lemon Zest
1	Tbsp	Lemon Juice
2	Cloves	Garlic, zested
1	Tbsp	Dill, chopped
1	Cup	Blue Cheese
		Salt & Pepper to taste

PROCEDURES:

Heat charcoal to medium high heat

Grill chicken until it's seared and has charred bits along the edges

Move skewers to lower heat once it's seared

Season chicken with salt and pepper as its being cooked

Brush skewers on all sides with buffalo sauce until cooked through, 5-7 minutes

Remove from grill, brush with more hot sauce, drizzle with blue cheese dressing

Garnish with sliced celery, green onions, and blue cheese.
