



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Buffalo Chicken Meatballs *slightly adapted from Guy Fieri*

2 lbs boneless, skinless chicken thighs
3 cups crumbled Ritz crackers - one regular sized box
1 tablespoon freshly cracked black pepper
1 tablespoon hot paprika
1 teaspoon sea salt
1 teaspoon cayenne pepper
2 cups crumbled blue cheese
Canola oil, for frying
1 egg
1/4 pound (1 stick) unsalted butter
2 garlic cloves, minced
1 tablespoon minced pickled jalapenos
1 celery head, cut into 3 inch pieces
1 1/2 cups hot sauce I like Frank's

THE STEPS:

- In a meat grinder, with a medium die, grind chicken or have your butcher do it for you.
- In a large bowl, combine the ground chicken, ½ of the Ritz crackers, the black pepper, paprika, sea salt, half the cayenne pepper, and 2 cup of the blue cheese.
- Mix well.
- Cover and refrigerate for at least 4 hours and up to 24 hours.

- Shape the chicken mixture into walnut-size balls and set them aside on a plate. *I use a small retractable scoop*
- Beat the egg in a shallow bowl.
- Place the remaining crushed crackers in a separate bowl.
- Dip each ball in the egg and then roll it in the crackers, covering it thoroughly.

- Preheat the oven to 275* F.
- Place a large, deep skillet over medium-high heat.
- Add enough Canola oil to make a 2" deep oil bath and heat it to 350°F
- Set a cooling rack over a baking sheet.
- Add the balls to the hot oil (work in small batches to avoid over crowding) and fry until golden brown, *about 2 minutes*.
- As they finish cooking, place the balls on the rack over the baking sheet.
- When all the balls are fried, place the baking sheet in the oven and bake for 10 minutes.
- While chicken balls are baking, place a small saucepan over low heat to melt the butter.
- Add the garlic and jalapenos and sauté 2 minutes.
- Stir in the hot sauce and keep warm over low heat
- Drizzle the hot sauce over the Buffalo balls and serve with celery sticks.

THE LOVE: Use a light touch when mixing the chicken meat to ensure tender meatballs.