

## INGREDIENTS FOR 8 SERVINGS

2 Tablespoons Olive Oil  
½ Cup Unsalted Butter  
¾ Cup Hot Sauce  
2 Pounds Ground Chicken  
2 Large Eggs  
2 Ribs Celery, Minced  
1 Teaspoon Garlic Powder  
1 ⅓ Cups Panko Breadcrumbs

2 Teaspoons Coarse Salt  
Blue Cheese or  
Ranch Dressing



## PREPARATION

Preheat oven to 450°. Oil a large baking sheet and set aside.

In a saucepan, add butter and hot sauce. Cook on low until butter is melted. Remove from heat, place in a bowl and let cool to room temperature.

Add remaining ingredients to butter mixture and mix until well combined. Roll into 1-inch thick balls and place on cooking sheet, arranging so they are touching on all sides.

\*For more crispy balls, roll in extra breadcrumbs before placing on cooking sheet.

Bake for about 15 minutes. Let stand for about 5 minutes before placing on a serving platter. Drizzle with more hot sauce, if desired.

Serve with Blue Cheese or Ranch Dressing and celery sticks.