

Personal Fowls Buffalo Chicken Kabobs

- ¾ cup hot sauce (we used Frank’s® RedHot® hot sauce)
- ¼ cup butter, melted
- Juice from ½ lime
- ¼ tsp. Worcestershire sauce
- ¼ tsp. cayenne pepper
- ¼ tsp. garlic powder
- ½ tsp. onion powder
- 6 boneless, skinless chicken breast halves cut into 1-in. pieces
- 24 wooden skewers, soaked in water for at least 30 minutes



1. Combine the hot sauce, butter, lime, Worcestershire sauce, cayenne pepper and garlic and onion powders. Reserve ¼ of this mixture.
2. Combine the chicken pieces with the rest of the marinade and marinate for 1 hour or longer.
3. Thread 3 or 4 chicken pieces onto each wooden skewer. Then grill over medium high heat, 3 minutes per side or until no longer pink inside.
4. Baste with additional sauce and serve with our Pick 6 blue cheese dip and Long Snappers celery stalks.

Makes 2 dozen kabobs



