

## Buffalo-Style Chicken Osso Buco

Servings: 9

### INGREDIENTS

- 18 ea Chef's Line™ chicken osso buco
- 1 T vegetable oil
- 1 t salt
- 1 c Hilltop Hearth® all-purpose flour
- 1½ T Monarch® white vinegar
- ¼ t cayenne pepper
- ⅛ t garlic powder
- ¼ t Worcestershire sauce
- 1 t Tabasco sauce
- ¼ t kosher salt
- 6 T Monarch hot sauce
- 6 T Glenview Farms® unsalted butter

### PREPARATION

In a bowl, toss chicken osso buco with oil and salt. Place into a large, plastic shopping bag and add the flour. Shake to coat evenly. Remove osso buco from the bag, shaking off excess flour, and spread evenly on oiled foil-lined baking pan(s). Do not crowd. Bake for about 20 minutes in a 425° oven, turning the osso buco and cooking another 20 minutes, or until the chicken is cooked through and browned.

While the chicken is baking, in a pan, mix all remaining ingredients for the sauce. Bring to a simmer over low heat, stirring occasionally and then turn off.

After the chicken is cooked, transfer to a large mixing bowl. Pour the sauce over the hot osso buco and toss with a spoon or spatula to completely coat.

Serve with celery sticks and Monarch barbecue bleu cheese dressing.

