

## Portuguese Chicken Drummies

Servings: 3

### INGREDIENTS

- 3 ea Chef's Line™ chicken for osso buco
- 1 c Rooster Bay® western breader
- 1 c Chef's Line Portuguese churrasco sauce
- 3 ea Cross Valley Farms® celery sticks
- 2 oz Monarch® lumpy blue cheese dressing

### PREPARATION

Dust chicken in breader and allow to sit for 5 minutes before frying. Fry chicken until it reaches a 165° internal temperature and then toss in churrasco sauce. Place on charbroiler for 1 to 2 minutes to char just a little. Put drummies on plate and drizzle with a little more sauce. Serve with celery sticks and blue cheese dressing.

