

# BUFFALO CHICKEN SANDWICH

Chef Rhys Lewis, The American Club, Kohler, Wisconsin

**Yield:** 4 servings

## *ingredients*

4 four-ounce boneless skinless chicken breasts

Salt and pepper to taste

½ cup flour

2 eggs, beaten

1 cup bread crumbs

4 tablespoons cooking oil

¼ cup Louisiana-style hot sauce

**Buttermilk Blue** dressing (recipe below)

4 hard rolls, split and toasted

Baby greens

4 ounces **Buttermilk Blue**, crumbled

Celery and carrot sticks to garnish

## **Buttermilk Blue Dressing**

16 ounces **Buttermilk Blue**, crumbled

½ cup heavy cream

½ cup mayonnaise

1 teaspoon Worcestershire sauce

½ cup buttermilk

½ cup sour cream

Black pepper to taste

Combine all ingredients in a bowl and mix until well combined. Refrigerate.

## *method*

- Preheat oven to 350° F.
- Season chicken breasts with salt and pepper. Place flour, eggs and bread crumbs in three separate shallow bowls. Toss chicken lightly in flour, batter with eggs, and coat with bread crumbs.
- Heat oil in an ovenproof skillet and cook chicken until golden brown on each side. Bake for 5 minutes.
- Brush both sides of chicken breasts with hot sauce.
- Spread the bottom of each roll with Buttermilk Blue Dressing. Place chicken breasts on rolls and top with baby greens and crumbled **Buttermilk Blue**. Cover with tops of rolls.
- Serve with celery and carrot sticks and extra Buttermilk Blue Dressing for dipping.

*“Buttermilk Blue is fabulous! On fresh tomatoes it is a wonderful summer salad, and there’s nothing better than a great steak topped with Buttermilk Blue.”*

Linda Funk,  
Public Relations