

Buffalo Chicken Balls

Servings : 7

Amount	Measure	Ingredient - Preparation Method
2 1/2	cups	sharp cheddar cheese
1/2	cup	scallion - sliced
5		egg - lightly beaten
3	cups	italian breadcrumbs
1	teaspoon	ground black pepper
1	teaspoon	garlic salt
1/2	cup	hot sauce
5	cups	cooked chicken - shredded
1 1/2	cups	all-purpose flour
		vegetable oil

Put eggs, breadcrumbs and flour in separate bowls and form an assembly line.

Mix everything else (except oil) in a large bowl.

Make egg sized balls out of the chicken mixture.

Coat chicken balls in flour, then dip in eggs then bread crumbs.

Fry in oil for about 2 minutes, and set on paper towels to drain.

Serve with ranch or whatever for dipping.