



May 2014 Recipe of The Month

Stuffed Buffalo Chicken Burgers

...Find All Your Ingredients at Lombardi's Market & Café ...

What You'll Need:

2 lbs. Ground Chicken Breast (ask the Butcher Dept).
1 lb. Rosenborg Danish Blue Cheese, crumbled (reserve 1/2 cup for later use)
2 TBSP McIlHenny Tabasco Sauce
3 TBSP Chicken Burger Seasoning (*Recipe Follows)
4 oz. Schaller & Weber Double Smoked Bacon, cubed and sauteed until crispy
1 Bunch Scallions, chopped (reserve 1/2 cup for later use)
1 cup Buffalo Dressing (*Recipe Follows)
3 Roma Plum Tomatoes, sliced
Green Leaf Lettuce
6-8 Fresh Baked Kaiser Rolls (found in our Bakery Dept.)

What To Do:

Preheat your Grill (or broiler).

In a large mixing bowl combine your ground chicken breasts with your chicken burger seasoning mix and set aside to rest.

In a small mixing bowl combine your Crumbled Blue Cheese with the crispy Smoked Bacon and Chopped Scallions and set aside.

Wet your hands with cold water and begin forming the chicken burger patties, making a deep indentation in the centers. If your hands begin to get sticky just re-wet them. Place a generous amount of your stuffing mix into the center of each patty (it should look like a high mound). Rewetting your hands, shape chicken patty discs to match the circumference of each burger. Place each disc on top of each burger and gently mold together so the stuffing doesn't leak out during the cooking process.

Cook the burgers on your grill or broiler until cooked all the way through (about 6-7 minutes on each side).

Transfer to a warming platter and dome with aluminum foil.

Cut each Kaiser Roll in half and dollop a generous amount of your buffalo dressing on the bottom. Place the burger on top of the dressing, then dollop on top of patty with more dressing. Layer then with Green Leaf Lettuce then your Sliced Roma Plum Tomatoes! Makes 6-8 Stuffed Buffalo Chicken Burgers.

Chicken Burger Seasoning:

In a small mixing bowl combine 1/2 TBSP each Cracked Black Pepper, Onion & Garlic Powders, Lombardi's Barbeque Seasoning, Parsley, Paprika and Kosher Salt.

Buffalo Dressing:

In a small mixing bowl whisk together 1/2 cup Blue Cheese Dressing, 2 TBSP Boar's Head Chipotle Gourmaise, 2 TBSP McIlHenny's Tabasco, 1/2 cup chopped Scallions, 1/2 Cup Crumbled Blue Cheese.

Mangia Bene! Vive Bene!

