



THE FRENCH'S FOOD COMPANY

Since 1904

BUFFALO BLUE CHEESE MEATBALLS

Yield: 1 serving

Turn meatballs craveable. Top with Frank's® RedHot® Original Cayenne Pepper Sauce, blue cheese and parsley.

INSIGHTS

As wing prices continue to climb, offer the patron that loves the “Flavor of Buffalo” other Buffalo flavored options.

INGREDIENTS

6 kg	Meatballs, cooked
1/2 cup	Frank's RedHot® Original Cayenne Pepper Sauce
1/4 cup	Butter
1 Tbsp.	Blue cheese crumbles
1 tsp.	Parsley, chopped

DIRECTIONS

1. Mix Frank's RedHot® Original Cayenne Pepper Sauce with butter. Mix with meatballs and plate.
2. Top with cheese and melt under broiler. Sprinkle with parsley. Serve.

TIPS . HINTS . VARIATION

- For a creamy version, use melted cream cheese in place of butter.
- Add Italian herbs and roasted garlic.



At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, should be reviewed and followed with respect to your preparation of this recipe.

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