

A Recipe from...

Kitten with a Whisk

Buffalo Chicken Panini

**make 4 sandwiches*

Ingredients:

- 2 cups cooked and shredded chicken
- ¼ cup buffalo wing sauce
- ½ large red onion, sliced
- ¼ cup butter, divided
- ½ cup crumbled bleu cheese
- 2 tablespoons sour cream
- 8 thin slices tomato, approx 1 large one
- 4 slices bacon, sliced in half and cooked
- 4 slices sharp cheddar cheese
- 8 thick cut (approx 1") bread - Choose a good chewy and dense bread

Directions:

1. Start by caramelizing your onions over low heat with 2 tbs of butter. (Click [here](#) for a How to Tutorial.)
2. In a small bowl, smash bleu cheese into sour cream. Stir well to incorporate and set aside.
3. In a sauce pan, melt remaining 2 tablespoons of butter over low heat. Add chicken and buffalo sauce. Simmer together until chicken is thoroughly warmed through and well coated with sauce.
- 4- Assemble sandwiches. Spread bleu cheese on one slice of bread and place cheddar on other slice. On top of cheddar add bacon, onions, chicken, and tomatoes in any order you prefer and place bleu cheese covered slice on top. (Mine went like this: cheddar, bacon, chicken, onions, tomatoes, bleu cheese)
- 5- Place on a heated sandwich press – a George Forman-like grill works too – and press sandwich for 1- 2 minutes or until cheese is melted and bread is toasted and browned. If you are using a regular pan, heat over medium, spray with cooking spray and flip sandwich midway through.
- 6- Let cool for a minute before slicing and serving.

Uploaded: 11/8/12

