

Buffalo Chicken Pelmeni & Glacier Blue Sauce

Recipe by Bonnie Morales of Kachka

Makes about 30 dumplings | 15 minutes prep + 6 minutes cooking time

Kachka chef Bonnie Morales combines two of our favorite things into a mildly unhinged concoction perfect for game day: deep fried, finger-foodable chicken dumplings tossed in buffalo sauce. It's a match made in heaven, and an idea so light-bulb perfect we can't believe we didn't think of it ourselves.

Buffalo Chicken Pelmeni

2 tablespoon butter

2 tablespoon Frank's Red Hot Sauce

1 bag (8.8 oz) Kachka Chicken Pelmeni

2 tablespoon cooking oil (more if deep frying)

1 small celery heart stalk, cut into 1" matchsticks

6-8 celery leaves

Glacier Blue Sauce

2 oz Cascadia Creamery Glacier Blue

¼ cup sour cream

¼ cup kefir

¼ teaspoon garlic powder

¼ teaspoon onion powder

¼ teaspoon black pepper

Juice of ½ lemon

Salt to taste

Step 1 Melt butter in a small saucepan. Remove from heat and whisk in the hot sauce until uniform. Set aside.

Step 2 If air-frying, open the bag of frozen dumplings and pour in 2 tablespoons of cooking oil. Reseal bag and shake to evenly coat dumplings with the oil. Transfer coated frozen dumplings to the air fryer. Air fry for 6 min at 400F, shaking dumplings half way through. Dumplings should be golden brown, crispy and cooked all the way through. If you do not have an airfryer, dumplings can also be deep fried at 325F for 4 minutes..

Step 3 While dumplings are cooking, place warm hot sauce butter mixture in a medium mixing bowl. When dumplings are done frying, transfer them to the mixing bowl and toss in the sauce to coat completely. Transfer dressed dumplings to serving dish and garnish with celery pieces and leaves.

Glacier Blue Sauce Crumble cheese with your fingers. Make sure to make some bits very small, but also leaving large chunky boys for texture. Whisk in together remaining ingredients and salt to taste.

Serve Serve with the blue cheese sour cream in a ramekin for dipping or drizzle directly over dumplings.