

CHICKEN STUFFING BITES WITH S & S DIPPING SAUCE from Mary and Kelli Greene

S & S Sauce:

- 1 cup mayo
- 1/2 cup buttermilk
- 1/4 cup minced chives
- 1/4 cup minced parsley
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 tablespoon hot sauce
- 1 tablespoon honey

Bites:

- 4 boneless, skinless chicken breasts
- 1 5-ounce box stuffing mix
- 1/2 cup fresh mushrooms, diced
- 1/2 white onion, minced
- 1 teaspoon sage
- 1 teaspoon black pepper
- 1 cup shredded Colby Jack cheese
- 2 eggs
- 1/2 to 3/4 cup chicken broth

Preheat oven to 350 degrees.

Season chicken with salt & pepper on each side and arrange in a single layer on a greased baking sheet. Roast about 25-30 minutes. Remove from oven & let cool to handle. OR Boil chicken until cooked. Remove from water & let cool to handle. Once chicken is cool, shred into small pieces.

Combine the stuffing mix, mushrooms, onion, sage, pepper, cheese, eggs & 1/2 cup chicken broth. Add shredded chicken to stuffing mixture. Mix well. If it is too dry, add a little more broth. Let mixture set for 20 minutes, then roll into bite size balls. Place balls on a greased sheet pan & bake for 12-15 minutes, until lightly browned.

Combine ingredients for the sauce in a bowl & place in refrigerator.

Serve chicken bites warm alongside sauce.

TIPS: I cook the chicken balls & then freeze until ready to use. Then, I defrost the balls in refrigerator overnight & when ready to serve microwave or place in crockpot to heat.