

Buffalo Chicken Skewers



Ingredients

8 Chicken Thighs
Plain Flour for dusting
100g Unsalted Butter
150ml Hot Sauce – something like, Siracha
1 ½ tbsp. White Wine Vinegar
1 Garlic Clove, grated/finely Minced
A good pinch each of White Pepper, Celery Salt and Cayenne Pepper
A couple of dashes of Worcestershire Sauce

Method

For the Buffalo sauce, melt the butter over a low heat in a saucepan until melted, but not bubbling then add in the other ingredients. Turn the heat up and bring the mixture to a simmer, stirring continuously but making sure not to boil the mixture. Turn the heat off and cool before using.

Preheat the oven to gas mark 6/180C Fan/200C and line a baking tray with some baking parchment.

In a large sandwich bag, put in a few tablespoons of the flour then cut up the chicken thighs into chunks and pop them into the bag too. Seal the bag and shake it for a few seconds so that the chicken is coated in flour. Remove the chicken and shake so that any excess flour comes off, then coat the chicken in the buffalo sauce before placing onto some skewers. I use small skewers and can fit around 2-3 pieces of chicken on there. Once all the pieces of chicken have been dipped and are on skewers, if there's any remaining sauce, then dunk the skewers again then place them onto the prepared baking sheet. Bake in the oven for around 45 minutes, turning half way. Serve straight away.

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