



## Mom Barhyte's Hot Flash Chicken Wedge



1 lb. chicken breast, cut into chunks  
1/3 bottle (approx. 4 oz) Barhyte Hot Wing Sauce  
1/3 bottle (approx. 4 oz.) Barhyte Bacon Blue Cheese Dip  
4 oz. crumbled Maytag Blue  
1 head iceberg lettuce, cut into 4 wedges (look for lettuce heads that are tight; if it is squishy, it will fall apart when it is cut into wedges).

Cut up chicken into small cubes; mix into zip-top bag with Barhyte Hot Wing Sauce.

Shake well and marinate for as little as 20 minutes, or as long as overnight. Drizzle olive oil into frying pan heated to medium – enough to lightly coat the pan. Add chicken and marinade mix, cooking until done and lightly caramelized (approx. 15 minutes).

On separate platter, drizzle Barhyte Bacon Blue Cheese Dip over lettuce wedges. Spoon hot chicken over top of wedges. Finish with crumbled Maytag Blue Cheese. Serve with ice-cold matchstick slices of carrots and celery. Serves four.

### Appetizer Alternatives:

- Serve in butter lettuce as a wrap
- Cook up with chicken wings and serve both as an appetizer; one for the women, another for the men!

