KitchenBooQ

Buffalo Chicken Sausage Salad

Serves: 1 | Cooking Time: 45 | Level: Easy



INGREDIENTS

1 packet Dietz & Waston Buffalo Style Chicken Sausages, sauteed or grilled, and cooled, and cut into 1/4 inch rounds

2 cups celery, very thinly sliced

1 cup sour cream

1/4 cup buttermilk

1/3 cup Maytag blue cheese, crumbled

kosher salt and fresh ground pepper

1/4 teaspoon cayenne, optional the sausages are pretty hot

1 tablespoon minced chives, plus a teaspoon for garnish

PREPARATION

1. In a large mixing bowl whisk the buttermilk and sour cream.

2. Season with salt, pepper and the optional cayenne if using.

3. Add the rest of the ingredients and mix thoroughly.

4. Taste and adjust the seasoning.

5. Garnish with chives and serve.