



## Delicious Recipes

*Powered by  
Natural Gas*

# Buffalo Chicken Burgers and Fries

## INGREDIENTS

6-8 boneless, skinless chicken thighs  
2 cups buttermilk  
1 tbsp smoked paprika  
1 tbsp onion powder  
1 cup buffalo hot sauce  
4 brioche sandwich buns  
2 tbsp butter, melted  
¼ cup ranch  
1 head of butter lettuce  
1 beefsteak tomato, sliced  
2 pickles, sliced  
¼ cup ketchup to serve

## FOR THE FRIES

4-6 russet potatoes, peeled and sliced lengthwise, ¼" thick  
2 tbsp butter, melted  
2 tbsp parsley, rough chopped  
2 tsp all-purpose seasoning

## DIRECTIONS

1. In a large bowl, add your buttermilk, paprika, onion powder, buffalo hot sauce and mix until combined. Add your chicken thighs and toss to coat. Once mixed thoroughly, cover and refrigerate for 8 hours.
2. In a separate bowl, make your fry seasoning by adding melted butter, parsley and all-purpose seasoning. Mix until combined and set aside.
3. Preheat your grill to 375°F.
4. Place your potatoes in a grill basket on the grill. Brush the butter parsley on the potatoes and cover to cook, mix occasionally.
5. Place your buns on the top rack, followed by chicken thighs on the grill and cover to cook.
6. When toasted, remove buns, flip buffalo chicken and cook until an internal temperature of 165°F. When ready, remove from the grill.
7. Stir fries occasionally, and when ready, remove from the grill.
8. Assemble your burger with ranch, buffalo chicken, pickles, tomato and lettuce. Serve with fries and ketchup.