

# RV GODDESS: Buffalo Chicken Sandwiches

Another easy crowd-pleasing dinner! Imagine eating all the components of Buffalo chicken wings in a convenient sandwich. No deep-frying required. This is a great recipe for tailgating. Using a good quality refrigerated Blue Cheese salad dressing is the key to this delicious sandwich.

1 medium yellow onion, minced  
4 stalks celery, chopped fine (about 1½ cups)  
14 oz can tomato sauce  
2 oz bottle Tabasco Sauce (about 1/3 cup)  
2 pounds boneless skinless chicken breasts

8 hamburger buns or similar rolls (toasted or not - your choice)  
Blue Cheese salad dressing

Mix the minced onion, celery, tomato sauce and Tabasco Sauce in a medium slow cooker. Stir well. Bury the chicken into the sauce. Cover and cook on low for 6 hours. Remove the chicken pieces to a cutting board. Using two dinner forks, shred the meat. Return shredded chicken to the crockpot, stir well, and cook for an additional hour.

Dress the hamburger buns with blue cheese salad dressing, to taste, and pile a mound of the shredded chicken into each bun. Serve immediately.

Makes eight sandwiches.