**“Wing-Ding” of an Appetizer!**

**(Chicken Wing Inspired Meatballs)**

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**This recipe can easily be adapted to make a burger. Just form meat into 6 patties and serve on a bun-get creative!**

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Ingredients**  
½ cup of finely chopped celery  
½ cup of finely chopped onion  
½ cup of finely chopped carrots  
1 envelope of ranch dressing mix  
1 pound of ground turkey or chicken  
1 ½ cups of crushed potato chips (flavor of your choice)  
1 10 ounce container of Savory Garlic Cooking Cream by Kraft (look for it by the cream cheese)  
½ cup of crumbled Gorgonzola or Blue Cheese  
½ cup of wing sauce ( optional)  
Additional sauces if desired, Barbeque sauce, melted butter, chili sauce….

**Directions**Combined the first five ingredients in a mixing bowl. Form meat mixture into balls, approximately 1 ½ inch round. Next place crushed chips on a plate. Rolls balls into chips, pressing chips firmly into the meatballs. Place meatballs on a greased baking sheet (I like to line mine first with foil for easy clean up). Bake meatballs at 400 degrees for about 25-30 minutes. Do not over bake! Remove from pan and drizzle with wing sauce if desired.  
To create blue cheese dipping sauce, combine Cooking Cream with the blue cheese. Serve as a dipping sauce for the meatballs.  
Note: To achieve super crispy meatballs, you can also fry the meatballs in a frying pan in 2 inches of oil. Heat oil to 375 degrees, and fry for about 2 minutes per side or until golden brown.