San Diego Food Finds Blog

New Buffalo Inspired Recipes

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Deviled Eggs at Backyard Kitchen and Tap

Trust us, there's nothing wrong with the classic Buffalo Wing. In fact, it's nearly impossible to say "buffalo" without immediately thinking "wing". However, every now and then it's time to try new takes on a traditional staple and San Diego restaurants are shaking things up with their out-of-the-box buffalo-inspired recipes. Check them out and rediscover your love for that famous sauce incorporated into unexpected dishes.

Are you and your friend trying to watch the football game? Head over to 1919, a sports bar in Gaslamp that offers elevated renditions of American classics. If wings just won't cut it for you, try their Buffalo Chicken Sandwich. They start with crispy chicken, slather it in their house buffalo hot sauce, then top it off with bleu cheese crumbles on an airy pretzel roll.

Want something to help wake up your taste buds? Pacific Beach's <u>Backyard Kitchen & Tap</u> has some Buffalo Style Deviled Eggs that are sure to make your tongue tingle. Handcrafted, these bite sized

bombs come with crunchy chicken skins and their house buffalo sauce whipped into the filling, all while topped with bleu cheese and micro celery. A word of warning; these delectable bites are packed with flavor!

Sometimes simple is best. If that's the case, head over to downtown's <u>The New Yorker</u> and try their Buffalo Pizza. This no-frills pizza has nothing but the good stuff: garlic chicken breast, buffalo sauce and ranch; the only things you need to ensure you leave stuffed, satisfied and dreaming of more buffalo-packed slices.

If you're ever wandering around Hillcrest, you'll want to stop at <u>Uptown Tavern</u> to try their Buffalo Mac. Artfully crafted with their tangy Mornay sauce and topped off with chicken, bacon, and crumbled gorgonzola, this dish will have you coming back again and again.

Before you party the night away, make sure pay a visit at to downtown's <u>barleymash</u> and fuel-up on their Buffalo Chicken Iron Fries. Famous for infusing their dishes with beer and whiskey, this is no different. Garlic oil and lager marinated chicken and whiskey-buffalo sauce sit on a throne of golden fries.

If you're in the mood for something with greens, dig into a Buffalo Chicken Salad at a Pacific Beach favorite, Sandbar. Tender mixed greens topped off with lightly breaded buffalo chicken tenders and bleu cheese come together to give you a filling dish with a spicy kick. Just don't forget to enjoy it from their Skydeck that overlooks the Pacific!

Dreaming about a midnight snack? Make sure to check out <u>Brian's 24</u>, a 24-hour diner located in Gaslamp. One pound of crispy tots topped off with grilled buffalo chicken, melted jack and bleu cheese crumbles are sure to keep you craving more.

The next time you need your Buffalo fix, ditch the wings! Check out these buffalo sauce-inspired dishes that add a modern touch to classic flavor.