

Buffalo Wing Sauce

This is the classic Buffalo chicken wing sauce recipe.

Makes 1 Cup Buffalo Chicken Wing Sauce

Ingredients:

- 8 tablespoons Louisiana hot sauce (Frank's is the brand used in Buffalo)
 - 8 tablespoons unsalted butter or margarine
 - 1 1/2 tablespoons white vinegar
 - 1/4 teaspoon cayenne pepper
 - 1/8 teaspoon garlic powder
 - 1/2 teaspoon Worcestershire sauce
 - salt to taste

Preparation:

Mix all the ingredients in a saucepan, and over low heat bring to a simmer, stirring occasionally, and then turn off.

After the wings are cooked, transfer to a large mixing bowl. Pour the sauce over the hot wings and toss with a spoon or spatula to completely coat.