

Home Made Buffalo Wing Sauce

INGREDIENTS:

3 lbs. chicken wing pieces

1 cup any flavor FRANK'S® ORIGINAL REDHOT® Sauce

DIRECTIONS:

Rotisserie the wings 250°F - 275°F with the Rotisserie Master.

Charcoal Rotisserie for 60 to 90 min. or until cooked and crispy.

Gas Rotisserie for 30 to 60 min. or until cooked and crispy

TOSS wings in sauce to coat.

TIPS:

HOT: Use FRANK'S® REDHOT® ORIGINAL Sauce.

MEDIUM: You may substitute 75% FRANK'S® REDHOT® Sauce mixed with 25% melted butter for the Wings Sauce.

MILD: Use 50% FRANK'S® REDHOT® Wings Sauce with 50% melted butter or margarine.

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.