

# Buffalo Chicken Wing Sauce



If you know someone from Buffalo, they know someone who told them the secret ingredients to the Anchor Bar's famous Buffalo chicken wings. I know people from Buffalo. This is my version of Buffalo sauce, as described to me many years ago, over almost as many beers.

By Chef John

**Total:** 5 mins

**Cook:** 5 mins

**Servings:** 8

**Yield:** 8 servings



## Ingredients

$\frac{2}{3}$  cup hot pepper sauce (such as Frank's RedHot®)  
 $\frac{1}{2}$  cup cold unsalted butter  
1  $\frac{1}{2}$  tablespoons white vinegar  
 $\frac{1}{4}$  teaspoon Worcestershire sauce  
 $\frac{1}{4}$  teaspoon cayenne pepper  
 $\frac{1}{8}$  teaspoon garlic powder  
salt to taste

## Directions

Combine hot sauce, butter, vinegar, Worcestershire sauce, cayenne, garlic powder, and salt in a pot over medium heat. Bring to a simmer while stirring with a whisk. As soon as the liquid begins to bubble on the sides of the pot, remove from heat, stir with the whisk, and set aside for use.

## Nutrition Facts

**Per Serving:** 104 calories; protein 0.2g; carbohydrates 0.4g; fat 11.6g; cholesterol 30.5mg; sodium 576.2mg.