

# BUFFALO WING SAUCE

F EASY

Last Modified: 11/28/2016

PREP: 5 Min  
COOK: 10 Min  
STOVETOP

SAUCE

**MAKES 2 CUPS**

QUA	MEASURE	INGREDIENT	PROCESS
1	Cup	Unsalted Butter	
1	Cup	Sriracha Hot Chili Sauce (Huy Fong)	
4	Stalks	Fresh Basil With Leaves Attached	
1	Tbsp	Lemon Juice	

## PREPARATION

<b>FACTOID</b>	This is the "standard" Buffalo Wing Sauce. The heat is determined by whichever Hot Sauce you choose to use. To get ANY Hot Sauce to stick to the Wings and to make it appear shiny, it needs to have an equal ratio of Hot Sauce to Butter.
<b>TOOLS</b>	1) Small Saucepan 2) Fine Wire Strainer
<b>PREP</b>	None.
<b>1</b>	In a small saucepan over medium heat, Melt the Butter until the bubbling stops. Mix in the Hot Sauce and stir to mix well, bring to a simmer and lower the heat to medium low. Drop in the stalks of Basil and mix to cover. Let simmer for 10 minutes.
<b>2</b>	Fish out and discard the Basil stalks and leaves. Strain the Sauce through a fine wire strainer and return to the pan to keep hot. Stir in the Lemon Juice.
<b>SERVE</b>	Dump the hot Wings into a stainless bowl, pour in a generous amount of Sauce & shake to coat them evenly.

