

Classic Buffalo Wing Sauce

Buffalo sauce is the perfect blend of **spicy, tangy, and buttery goodness**—ideal for coating crispy wings or drizzling over your favorite dishes. This homemade version is **better than store-bought** and comes together in minutes!

Ingredients

- **1/2 cup hot sauce** (Frank's RedHot is the classic choice)
- **1/4 cup butter** (melted)
- **1/4 tsp cayenne pepper** (optional, for extra heat)

Instructions

- 1 In a small saucepan over low heat, melt the **butter**.
- 2 Stir in **hot sauce, vinegar, garlic powder and cayenne (if using)**.
- 3 Whisk until fully combined and smooth.
- 4 Simmer on low for **2–3 minutes**, stirring occasionally. Do not boil.
- 5 Remove from heat and let cool slightly.

How to Use Buffalo Sauce

🔥 **Toss with my crispy wings recipe** – Coat freshly cooked wings in warm buffalo sauce.

🥙 **Drizzle over burgers, sandwiches, or hot dogs.**

🥗 **Spicy Buffalo ranch dip** – Mix with [ranch dressing](#) for a creamy dip.

🍕 **Buffalo chicken pizza** – Use as a sauce base for an epic pizza!

Tips & Variations

✓ **Mild Buffalo Sauce** – Use **less hot sauce and more butter**.

✓ **Extra Hot** – Substitute **cayenne pepper** for a **sprinkle of ghost pepper powder** or add a splash of **Tabasco sauce**.

✓ **Creamy Buffalo Sauce** – Mix in **2 tbsp ranch** or **blue cheese dressing**.

This **homemade Buffalo wing sauce** is **tangy, buttery, and absolutely addictive!**

