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## Buffalo Wing Sauce ♦♦

Buffalo wing sauce is a spicy sauce used to coat chicken wings. It originated in Buffalo, New York and is typically made with hot sauce, butter, vinegar, and various seasonings. It is commonly served with celery sticks and blue cheese dressing. This recipe yields a tangy and flavorful sauce that is perfect for buffalo wings.

**Recipe Type:** Standard

**Prep Time:** 10 mins

**Cook Time:** 10 mins

**Total Time:** 20 mins

**Recipe Yield:** 250 grams

**Number of Servings:** 10

**Serving Size:** 25 g

### Ingredients

<b>200 ml</b>	hot sauce
<b>100 g</b>	Butter
<b>30 ml</b>	white vinegar
<b>5 g</b>	Garlic powder
<b>5 g</b>	Onion powder

5 g	Paprika
2 g	Cayenne pepper
2 g	Salt
2 g	Black pepper

## Directions

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### Step 1

Stove

In a saucepan, melt the butter over low heat.

**Prep Time:** 2 mins

**Cook Time:** 0 mins

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### Step 2

Stove

Add the hot sauce, white vinegar, garlic powder, onion powder, paprika, cayenne pepper, salt, and black pepper to the saucepan.

**Prep Time:** 2 mins

**Cook Time:** 5 mins

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### Step 3

Stove

Simmer the sauce for 3-5 minutes, stirring occasionally, until heated through.

**Prep Time:** 0 mins

**Cook Time:** 5 mins

## Step 4

Remove from heat and let the sauce cool before using.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

## Nutrition Facts

**Calories:** 100 kcal

**Fat:** 10 g

**Protein:** 0 g

**Carbohydrates:** 1 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	0 g	0%	0%

## Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	1 g	1.82%	2%
Fibers	0 g	0%	0%
Sugars	0 g	N/A	N/A
Lactose	0 g	N/A	N/A

## Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	6 g	N/A	N/A
Saturated Fat	4 g	18.18%	23.53%
Fat	10 g	35.71%	40%
Cholesterol	20 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	500 mg	21.74%	21.74%
Calcium	0 mg	0%	0%
Iron	0 mg	0%	0%
Potassium	0 mg	0%	0%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

## Recipe Attributes

### Events

Christmas

Game Day

### Course

Snacks

## Cultural

Chinese New Year

Easter

## Demographics

Kids Friendly

Teen Friendly

## Diet

Mediterranean Diet

MIND Diet (Mediterranean-DASH Diet Intervention for Neurodegenerative Delay)

Vegetarian Diet

Vegan Diet

Pescatarian Diet

Fruitarian Diet

Engine 2 Diet

Low Sodium Diet

The Fast Metabolism Diet

The Gerson Therapy

The Beverly Hills Diet

The Israeli Army Diet

The Werewolf Diet

## Meal Type

Snack

Supper

## Difficulty Level

Easy

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