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## The Perfect Buffalo Wing Sauce



Prep  
5 m

Cook  
5 m

Ready In  
10 m

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Winn-Dixie

Winn-Dixie  
951 W State Road 434  
LONGWOOD, FL 32750

Recipe By: Dani

"Not too mild, but not too hot. Great for BBQs or picnics. Once sauce is bubbling, turn to low and let fried wings sit in sauce for 5 minutes flipping wings every other minute. Serve and enjoy! Don't forget the celery sticks and blue cheese."

### Ingredients

1 (12 fluid ounce) can or bottle hot pepper sauce (such as Frank's RedHot(R))  
1/4 cup unsalted butter  
1 tablespoon apple cider vinegar  
1 teaspoon white sugar

**Domino Premium  
Pure Cane  
Granulated Sugar 4  
Lb**  
\$1.99 for 1 item -  
expires in 2 days

### Directions

Combine hot sauce, butter, vinegar, and sugar in a saucepan; bring to a slow boil and cook until smooth, about 5 minutes.

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