

CopyCat Buffalo Wild Wings Blazin' Wings Sauce

Ingredients

6 fresh Habanero Peppers with seeds, stems removed, chopped roughly
5 Lemon Drop Peppers or other small hot pepper, with seeds, stems removed, chopped roughly
8 Jalapeño Peppers with seeds, stems removed, chopped roughly
3 cloves Garlic peeled
2 cups White Vinegar
1/4 teaspoon ground Oregano
1/4 teaspoon ground Cumin
1/2 teaspoon Onion Powder
1/2 teaspoon Mustard Powder
Salt and freshly ground Black Pepper to taste

Directions

Place all ingredients, except salt and pepper, in a blender or food processor. Blend until smooth.

Carefully taste. Add salt and pepper, to taste.

Place prepared sauce in a large mixing bowl.

Throw cooked wings into the bowl. Toss to coat.