

# 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.