

CopyCat Buffalo Wild Wings Caribbean Jerk Wing Sauce

Ingredients

2 tablespoons Butter or Margarine melted
2 tablespoons minced Spring Onions white and light green parts only
1 cup Water
3/4 cup Ketchup
1/2 cup + 2 tablespoons Dark Brown Sugar
1/4 cup Apple Cider Vinegar
2 tablespoons White Distilled Vinegar
2 tablespoons Frank's Cayenne Pepper Sauce
2 teaspoons freshly ground Black Pepper
2 teaspoons Worcestershire Sauce
2 teaspoons freshly squeezed Lemon Juice
1 1/2 teaspoons Cayenne Pepper
1 teaspoon dried Parsley flakes
1 teaspoon Cornstarch
1/2 teaspoon Salt
1/2 teaspoon Garlic Powder
1/2 teaspoon dried Thyme
1/4 teaspoon Onion Powder
1/8 teaspoon ground Clove
1/8 teaspoon ground Nutmeg
1/8 teaspoon ground Allspice
1/8 teaspoon rubbed Sage

Directions

Place all ingredients in a large mixing bowl. Mix well.

Throw cooked wings into the bowl. Toss to coat.