

Copycat Buffalo Wild Wings Spicy Garlic Wings

Ingredients

1 cup Frank's Red Hot Sauce
1/3 cup vegetable oil
2 teaspoons sugar
2 teaspoons garlic powder
1/2 teaspoon pepper
1/2 teaspoon cayenne pepper
1 teaspoon Worcestershire sauce
1 tablespoon butter
1 egg yolk
3 teaspoons water
3 teaspoons cornstarch
1-2 dozen cooked wings

Directions

Combine first 8 ingredients in a small sauce pan and stir to mix. Heat over medium heat. Reduce heat and simmer for 5 minutes, stirring occasionally.

Remove from heat and allow to cool. Combine egg yolk, water, and cornstarch in a small bowl and whisk until fully combined. Whisk mixture into cooled sauce.

Toss cooled wings in sauce and serve!