

# 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!