

Dave's hot chicken sauce Recipe

Equipment:

- Saucepan
- Whisk
- Measuring spoons
- Glass jar or bottle for storage

Prep Time: 5 minutes

Cook Time: 10 minutes

Total Time: 15 minutes

“Please note that the total time does not include cooling and refrigeration time for the sauce.”

Ingredients:

- 1 cup hot sauce
- 1/2 cup unsalted butter
- 2 tablespoons brown sugar
- 1 tablespoon paprika
- 1 tablespoon cayenne pepper
- 1 tablespoon garlic powder
- 1 tablespoon Worcestershire sauce
- 1 teaspoon salt
- 1 teaspoon black pepper

Instructions:

1. In a saucepan, melt the unsalted butter over medium heat.
2. Add the hot sauce, brown sugar, paprika, cayenne pepper, garlic powder, Worcestershire sauce, salt, and black pepper to the melted butter.
3. Whisk the ingredients together until well combined.
4. Bring the mixture to a gentle simmer and let it cook for about 5 minutes, stirring occasionally.
5. Remove the sauce from heat and let it cool slightly.
6. Pour the hot chicken sauce into a glass jar or bottle for storage.
7. Allow the sauce to cool completely before refrigerating.

