

Betty's Blazin' Hot Wing Sauce



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In this video, Betty demonstrates how to make Super Bowl Blazin' Hot Wing Sauce. This sauce is for those of you who would like a "hotter" hot wing sauce than the Super Bowl Hot Wing Sauce recipe that I uploaded yesterday.

Ingredients:

¼ cup butter

¼ cup finely chopped onion

4 cloves minced garlic

1 teaspoon dried chives (You may use 1 tablespoon chopped fresh chives.)

½ cup hot pepper sauce (You may use anywhere from 1/3 cup to ¾ cup for desired taste.)

pinch of salt

In a small saucepan, melt ¼ cup butter over medium heat. Add ¼ cup finely chopped onion, 4 cloves minced garlic, and 1 teaspoon dried chives. Reduce heat to low and cook until onions are clear. Remove from heat. Add ½ cup hot pepper sauce and a dash of salt. Stir until combined. This form of the hot wing sauce is a little chunky. Use a hand blender (or electric mixer) to blend sauce until smooth. The sauce will change to a bright orange color that is typical of hot wing sauce. I hope you can use this Super Bowl Blazin' Hot Wing Sauce with your Super Bowl Boneless Hot wings! I hope you enjoy the playoffs and the Super Bowl! --Love, Betty ♥♥♥♥♥