



Buffalo Wing Sauce

Chili Powder	4 Tbs
Sweet Paprika	1 Tbs
Onion Powder	1 Tbs
Cayenne Pepper	2 tsp.
Canola Oil	¼ cup
Honey	1 Tbs
Smoked Paprika	2 tsp.
Rice Wine Vinegar	1 and 2/3 cup
Cornstarch	5 Tbs.
Garlic Powder	5 Tbs

Steps

1. Combine all ingredients in a sauce pan and stir to combine.
2. Heat until it just starts to simmer while stirring.
3. Allow to cool and keep extra refrigerated.

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