



Louisiana Pepper Exchange Ghost Pepper Wing Sauce

By Louisiana Pepper Exchange

Ingredients

- 2 sticks of salted butter
- 1 tbsp **Louisiana Pepper Exchange Ghost Pepper Puree**
- ¼ cup vinegar
- ¼ tsp garlic powder
- 1 tsp Worcestershire Sauce
- 1 tbsp cane syrup

Directions

1. Add all ingredients to a saucepan and heat over medium heat
2. As sauce begins to warm and butter begins to melt, blend with an immersion blender. When butter has completely melted, remove from heat. (if you do not have an immersion blender handy, transfer the sauce to a standard blender after the butter has melted).
3. The sauce will change color to bright orange when done correctly, at which point it is ready to use!
4. Drizzle warm sauce over cooked chicken wings, serve hot.