Version 1: Classic Buffalo Sauce

– 1/2 cup Franks Red Hot Original Cayenne Pepper Sauce
– 1/2 cup unsalted butter
– 1/4 teaspoon garlic powder
– 1/4 teaspoon onion powder
– 1/4 teaspoon salt

1. In a small saucepan, melt the butter over low heat.

2. Once the butter is melted, add the Franks Red Hot sauce, garlic powder, onion powder, and salt.

3. Stir well to combine and cook for 2-3 minutes, until heated through.

4. Remove from heat and let cool slightly before serving.

Version 2: Honey Buffalo Sauce

– 1/2 cup Franks Red Hot Original Cayenne Pepper Sauce
– 1/2 cup unsalted butter
– 1/4 cup honey
– 1/4 teaspoon garlic powder
– 1/4 teaspoon onion powder
– 1/4 teaspoon salt

1. In a small saucepan, melt the butter over low heat.

2. Once the butter is melted, add the Franks Red Hot sauce, honey, garlic powder, onion powder, and salt.

3. Stir well to combine and cook for 2-3 minutes, until heated through.

4. Remove from heat and let cool slightly before serving.

Both versions of this Franks Red Hot buffalo sauce recipe are sure to be a hit at your next gathering. The classic version has a traditional buffalo sauce flavor with a nice balance of heat and buttery richness. The honey version adds a touch of sweetness that complements the spicy kick of the Franks Red Hot sauce perfectly.