Sauces / United States

Buffalo Hot Sauce

The Anchor Bar original deconstructed — Frank's RedHot and cold butter, mounted together over gentle heat into a glossy, cayenne-orange emulsion that coats wings with equal parts sting, richness, and vinegar tang.

Time 15 min **Servings** 4

What you'll need.

- ☐ 0.5 cup Frank's RedHot Original Cayenne Pepper Sauce
- ☐ 4 tbsp Unsalted butter, cold, cut into 1/2-inch cubes
- ☐ 0.5 tsp Garlic powder
- ☐ 0.25 tsp Kosher salt
- ☐ 0.5 tsp White wine vinegar
- ☐ 0.5 tsp Worcestershire sauce

Let's make it.

01 Combine the Frank's RedHot, garlic powder, salt, white wine vinegar, and Worcestershire sauce in a small saucepan. Set over medium-low heat and warm gently, stirring once or twice, until the sauce is just steaming — about 3–4 minutes. You are not cooking it, just warming it to the precise temperature where butter will emulsify smoothly. The target temperature is 130–140°F (54–60°C): hot enough to melt cold butter quickly but not so hot that it drives off the butter fat before it can emulsify. A kitchen thermometer is helpful here, but you can judge by steam: gentle wisps rising from the surface, no bubbles. Do not let it boil — boiling drives off the volatile acids that give Frank's its characteristic sharp tang.

02 Remove the saucepan from the heat — the residual heat from the pan is all you need. Working quickly with a whisk, add the cold butter cubes one or two at a time, whisking constantly and vigorously in small, tight circles. Each cube should melt and be incorporated before the next goes in. The technique is called 'mounting with butter' (monter au beurre): the cold butter pieces maintain enough fat crystal structure to create a stable emulsion with the water-based hot sauce. As you add each cube, the sauce will transform: it goes from thin and watery to silky and coating, and its color deepens from bright orange-red to a rich, glossy terracotta. If at any point the sauce looks greasy or the butter is pooling in orange puddles rather than integrating, the sauce is too hot — add another cold butter cube and whisk off the heat until it comes back together. The finished sauce should be smooth, glossy, and coat a spoon completely.

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Servings are an estimate; check quantities in the source recipe.
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