



Ingredients:

- ¼ cup ghee
- 1 cup hot sauce
- 2 tablespoons lemon juice
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- ½ teaspoon cayenne pepper
- ½ teaspoon pepper
- ⅛-¼ teaspoon salt (depending on taste)

Instructions:

- 1) Add ghee to a small saucepan over medium-low heat and slightly melt. Add remaining ingredients and whisk to combine. Cook until warmed through and combined, about 3 minutes.

Notes:

Store in a sealed glass jar in the fridge for up to 2 weeks.

Buffalo sauce will solidify some in the fridge. To warm, add to a small saucepan or microwave until liquid again.