

SPICY MANGO WING SAUCE



INGREDIENTS

- 1/2 cup unsalted butter
- 1 cup [Monin Mango Purée](#)
- 2/3 cup Tabasco[®] Sauce
- 2 teaspoons crushed red pepper



GLASSWARE

- 16 Culinary



PREPARATION

1. Melt the butter in a small pot over medium heat. Add the crushed red pepper and the hot sauce and stir until the mixture bubbles gently. Remove from the heat and allow to cool 5 mins. Whisk in the Monin Gourmet Flavoring and continue whisking until thoroughly combined.
2. Toss cooked wings with sauce, drain off excess sauce and serve