

Men's Journal

The Six Best Buffalo Wing Sauces

Photographs by Michael Pirrocco1 / 6

by [Kenny Herzog](#)



Bulliard's Buffalo Style Chicken Wing Sauce

Looks Like: Chile con queso, oddly enough.

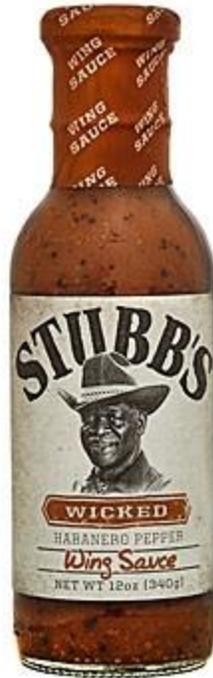
Tastes Like: Initially, butter-flavored liquid margarine, which is a key ingredient. But quickly, and prevailingly, tangy cayenne.

Heat Index: Enough to make you take notice, but nothing that numbs your tongue or prohibits a double dip.

Toss, Dip, or Marinade: Definitely toss. And, while you're at it, sneak in a few drops of [Bulliard's classic Cayenne Pepper](#) variety into the wing sauce and whisk around first. It'll refine the consistency and complement the kick.

How Much Blue Cheese Will I Need? Maybe just a daub. This is a full-flavored concoction that doesn't need too much cooling down.

Any Other Good Accompaniment For It? Bulliard's recommends chicken strips, fish sticks, and chicken nuggets, but our wildcard? Try dunking some crispy tortilla chips in it instead of actual chile con queso.



[Photographs by Michael Pirroco](#)2 / 6

Stubb's Wicked Habanero Pepper Wing Sauce

Looks Like: Liquefied BBQ sauce teeming with cracked black pepper.

Tastes Like: Peppery in the best way possible (i.e. its habaneros and paprika come across more buoyant than blunt), with no lack of tomato-y softness to round it out.

Heat Index: Just because it's thinner than your average wing sauce doesn't mean it can't start a gourmand flame war. In other words: somewhere a tick above medium (nothing that'll singe the roof of your mouth), but spicy in the purest sense.

Toss, Dip, or Marinade: [Stubb's Wicked](#) makes a terrific, unconventional marinade that should please traditional buffalo acolytes and those who skew toward sweeter iterations.

How Much Blue Cheese Will I Need? Not necessary here, though if ritual commands, go forth.

Any Other Good Accompaniment For It? This is probably the most versatile offering in its class, good for any fish, mammal, or fowl on the grill or a good overnight subsuming in the fridge. A refreshing light beer to wash it down wouldn't hurt, either.



[Photographs by Michael Pirroco](#)³ / 6

Wing-Time Medium Buffalo Wing Sauce

Looks Like: Neon buffalo sauce.

Tastes Like: Citrus-infused butter with salt-forward cayenne and spice. An intuitive pairing with garden-variety battered wings, but also an interesting contrast when they're smoked.

Heat Index: Noticeable enough where you want to let it sink in before dunking another chunk, though your tongue will cool down within 45 seconds.

Toss, Dip, or Marinade: This is a tosser, and maybe just crack some extra pepper in the mix to balance out the salty bite.

How Much Blue Cheese Will I Need? A nice, even coating. This is a pretty universally minded game-day sauce.

Any Other Good Accompaniment For It? It really lends itself to chicken, first and foremost, whether fried, baked, breaded, or bare. Though it can certainly come in handy for a homemade buffalo pizza.



[Photographs by Michael Pirroco](#)⁴ / 6

Frank's Red Hot Buffalo Wings Sauce

Looks Like: A bolder, hellish hue of [Frank's](#) usual red.

Tastes Like: A garlicky, richer uptick on the venerable brand's traditional hot sauce. Kind of like Doritos' Hot Wing flavor, were it in molten form.

Heat Index: Very mild. In other words, feel free to use as liberally as you like.

Toss, Dip, or Marinade: The latter might serve it best, but it's versatile enough to go any which way. Dipping might not do total justice, however, as it's more apt to coat after being tossed.

How Much Blue Cheese Will I Need? Depends how bad you want your breath to smell given the garlic already finding its way into your pores.

Any Other Good Accompaniment For It? Really, anything you'd ordinarily use Frank's Red Hot for, so long as you bear in mind its robust consistency.



[Photographs by Michael Pirroco](#)5 / 6

Original Anchor Bar Buffalo Wing Sauce Hotter Recipe

Looks Like: About as uncharacteristic as you can get, ironic since Buffalo, NY's [Anchor Bar](#) has long been heralded as ground zero for the wing frenzy. There's an almost maroon appearance, and it's thin enough to shake around like salad dressing. It can be off-putting, but it belies a great sauce.

Tastes Like: Vinegar fiends will be mighty pleased, and the acidity mingles with the cayenne concentrate to produce a Scotch bonnet-worthy punch. Yummy.

Heat Index: The Hotter isn't terribly fiery, nor is it their most blazing offering (that honor would go to the Suicidal). You're left with more of a garlic-vinegar sting than real singe, which isn't necessarily bad.

Toss, Dip, or Marinade: Too thin for dipping, and a risk for losing emphasis while marinating, this one deserves to be tossed — with abandon.

How Much Blue Cheese Will I Need? As much or as little as you like. A good blue will only marry without overcoming the aforementioned vinegar might.

Any Other Good Accompaniment For It? Believe it or not, eggs, especially if there's some sausage on the side.



[Photographs by Michael Pirrocco](#)6 / 6

Moore's Buffalo Wing Sauce

Looks Like: Bulliard's, with a paintlike viscosity.

Tastes Like: Unapologetic tartness from the citric acid and richness from liquid margarine. After an eye-popping first taste, it settles into a more relaxed, happy medium (pun intended) of cayenne and spices as the punctuation mark on that crackling wing skin.

Heat Index: There's more sourness than soaring temps, but don't get cocky, because a big dollop can burn going down.

Toss, Dip, or Marinade: Definitely a good marinade, to help refine the blunt, upfront profile, though its capacity for considerable coating calls for a good toss as well.

How Much Blue Cheese Will I Need? A hearty dunk, though too much could create an entirely too indulgent mouth feel.

Any Other Good Accompaniment For It? Consider this one less of a utility player and more for its explicit, marketed purpose.