



Buffalo Sauce

- 1 can Coconut Milk
- About 1/2 cup of Franks Red hot (less if you don't like it that spicy)
- 1 table spoon of Spicy Mustard
- 1 clove of garlic, minced
- *optional: if you want it even spicier add some cayenne pepper*

1. Combine all ingredients in a sauce pan, and stir together
2. Bring to a boil and keep mixing
3. Simmer for a few minutes and its ready to serve!

Enjoy!