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This is how to make Popeyes sweet heat sauce recipe homemade! A copycat sweet and spicy dip for their Louisiana chicken tenders, nuggets or wings is here. There are 9 Dipping Sauce for Chicken Wings at this popular fast food restaurant, but this is our favorite and probably the most popular. This easy sweet heat sauce recipe is great on everything. From fried chicken sandwiches to chicken tenders, wings or nuggets you can adjust how spicy it is when you make it from scratch at home. Homemade is always best. (affiliate links present) You can in fact make any of their flavors right at home once you know the ingredients and understand how to incorporate all the flavors. Using a pan on the stove to heat them all up you can make this which is similar to their sweet n spicy, honey bbq, signature hot, honey lemon pepper, roasted garlic parmesan or hottest ghost pepper for wings. This isnt just great as a dip for their smaller pieces though, if you know the McChicken recipe, theirs is quite similar if you get their classic version vs. spicy. The breading is thicker which does give it more of a CRUNCH which we love and the seasonings are more intense. Still served on a bun with pickles though which is a must. Ok so my kids love this as a Chicken Nugget Dipping Sauce too. Most of the time we will have leftover packets but there is no way we are throwing those babies away!! You shouldnt either. I have a gallon freezer bag in the fridge where we will keep the extras so when my teenagers come home they can grab one. Served with some Frozen Chicken Tenders in Air Fryer crisped up and they will never go to waste, that would be tragic friends. When made yourself what I love is you can adjust the heat level. If you are daring you can make closer to their ghost pepper blend but we are more of mild to medium fans. In a small saucepan over low heat, whisk the hot sauce, honey and sugar together for about 5 minutes. The sugar should dissolve and the sauce should slightly thicken. Remove from heat and whisk in the butter. Add the cumin, Worcestershire sauce and cayenne and whisk until smooth. Allow to cool and it will continue thickening as it sits, then serve and enjoy with all the things. Tossed with fried chicken legs adds a ton of YUM. Another tweak you could make when creating this yourself is you could make it a creamy version like our Empanada Dipping Sauce with a bit of heavy cream. Now that would tame the heat so keep that in mind but an option. I wouldnt add that until the end when it is cooling so it doesnt curdle. To make you need; Use your favorite brand like Frankshot sauce to start with We like using local organic honey but agave nectar would be a good alternative White granulatedsugar will make it sweet, sugar-free liquid could be used Saltedbutter or you could use a dairy free alternative that is plant based Cumin gives it a bit of zing The Worcestershire sauce gives it that punch and deepness And then you can adjust the cayenne pepper to your liking, or red pepper flakes work too In a small saucepan over low heat, whisk the hot sauce, honey and sugar together for about 5 minutes. The sugar should dissolve and the sauce should slightly thicken. Remove from heat and whisk in the butter. Add the cumin, Worcestershire sauce and cayenne and whisk until smooth. Allow to cool. Serve with favorite chicken tenders. Sauce will store in the refrigerator for up to a week if stored when completely cooled and in a tight airtight container. Serving: 1oz, Calories: 40kcal, Carbohydrates: 6g, Protein: 0.1g, Fat: 2g, Saturated Fat: 1g, Polyunsaturated Fat: 0.1g, Monounsaturated Fat: 1g, Trans Fat: 0.1g, Cholesterol: 5mg, Sodium: 286mg, Potassium: 22mg, Fiber: 0.1g, Sugar: 6g, Vitamin A: 93IU, Vitamin C: 8mg, Calcium: 3mg, Iron: 0.1mgNutrition information is automatically calculated, so should only be used as an approximation. Mention @thetypical_mom or tag #thetypicalmom! Not quite. Hottie Sauce is a spicy and sweet sauce originally made by Churchs Chicken, another fast-food restaurant chain. This one is sweeter than hottie which they have recently introduced into some regions. While the names sound similar and they both incorporate sweet and spicy elements, but they are not the same sauce. Some sweet heat sauces may have a mild level of spiciness, offering just a hint of heat. Others may have a more pronounced spiciness, with a big kick of heat that lingers on your tongue. I would say this one is medium level wise. If youre sensitive to spicy foods, its always a good idea to try just a tiny bit before adding it on your foods. What can you put sweet heat sauce on? 1. Sweet heat sauce pairs particularly well with chicken.2. Use this copycat Popeyes sauce as a condiment for sandwiches and wraps.3. Add a spicy-sweet kick to your tacos or burritos.4. As a dressing for salads to add a unique flavor twist.5. as a glaze for grilled meats such as pork chops, ribs, or salmon.6. Add into stir-fries for a burst of flavor. How long do Popeyes sauces last? Unopened sauces stored at room temperature can typically last for several months to a year or more, depending on the ingredients and preservatives used. Storing unopened sauces in the refrigerator can extend their shelf life by several months beyond the printed expiration date. Served as a dip for nuggets or on top of Deep Fried Chicken Breast with a bun as a sandwich, it is awesome. Unleash the bold and tangy flavors of Popeyes' Sweet Heat Sauce in the comfort of your kitchen with this easy-to-follow recipe. Whether you're a fan of the original sauce or simply looking to elevate your homemade appetizers, this copycat recipe is sure to please. With just five simple ingredients and a quick 10-minute prep time, you'll be dipping, marinading, and dressing all your favorite meals with this delicious sauce in no time. Perfect for chicken tenders, mozzarella sticks, and all your favorite appetizers, this recipe is a must-try for anyone looking to add serious heat and sweetness to their meals. The key ingredients in the copycat recipe are hot sauce, butter, and apricot preserves, which work together to create the original sauce's spicy and sweet flavor profile.Adjust the heat level to your taste by increasing or decreasing the cayenne powder or hot sauce.Making your copycat version at home allows for customization and experimentation with your desired heat level and flavor. Jump to: The perfect balance of sweet and heat - Popeyes Sweet Heat sauce adds just the right kick to your favorite dishes! Popeyes Sweet Heat sauce is a spicy and sweet condiment that packs a punch of flavor in every bite. Made with a blend of cayenne pepper and sweet chili sauce, this sauce adds a fiery kick to any dish it's paired with. Whether you're a fan of spicy food or just looking for a new taste sensation, Popeyes Sweet Heat sauce will satisfy your cravings. This sauce is perfect for dipping, drizzling, or marinating, so it is a must-try for anyone looking to add heat to their meals. Begin by combining hot sauce, brown sugar, and honey in a saucepan over medium-low heat. Gently simmer the mixture for 5 minutes, occasionally stirring for an even consistency. Next, remove the pan from the heat and incorporate diced butter, whisking until it has fully melted and is evenly distributed. Proceed to add the Worcestershire sauce and give it a good stir. To increase the heat level, add a pinch of cayenne pepper to taste. The key is to stir occasionally and ensure all the ingredients are well combined and the sauce has the desired consistency before removing it from the heat. cup of apricot preserves cup of Hot sauce (like Frank's Red Hot Sauce)In a small mixing bowl, carefully combine the hot sauce and apricot preserves until well blended. To maintain optimal freshness, transfer the mixture to a sealed container and store it in the refrigerator for up to three weeks. Read: DQ Flamethrower Sauce: A copycat Recipe The hot sauce is the key ingredient providing heat and spiciness in the Popeyes Sweet Heat sauce. Frank's Red Hot is a popular choice as it is similar in taste and heat level to what is used in the original sauce. The hot sauce also provides a tangy, vinegar-like flavor that balances out the sweetness of the other ingredients. The unsalted butter thickens the sauce, providing a creamy texture and richness. It also helps to emulsify the sauce, preventing the ingredients from separating. Honey provides the sauce sweetness and helps balance the heat from the hot sauce. It also adds a subtle floral and fruity flavor to the sauce. Worcestershire sauce adds a savory, umami flavor to the sauce. It also adds a slight tanginess and anchovy flavor to the sauce. Cayenne powder is an optional ingredient that can be added for extra heat. It is a type of pepper powder that adds a spicy kick to the sauce. Apricot preserves provide a fruity flavor and a bit of sweetness to the sauce. It also helps to thicken the sauce and gives a nice texture to the final product. Together, these ingredients work in harmony to create a spicy, sweet, tangy, and savory sauce that resembles the taste of the original Popeyes Sweet Heat sauce. The hot sauce provides the heat, the honey or apricot preserves provide the sweetness, the Worcestershire sauce provides the savory and tangy notes, and the unsalted butter provides the thickness and richness of the sauce. In contrast, the cayenne powder (if used) provides an extra kick. Use Popeyes Sweet Heat Sauce as a marinade for chicken or pork.Mix the sauce with olive oil and brush it onto the meat before grilling or roasting. The sweet and spicy flavor will infuse into the meat, creating a delicious and flavorful dish. Mix Popeyes Sweet Heat Sauce with mayonnaise to make a dipping sauce for french fries or chicken tenders.The creamy mayo will balance out the heat and sweetness of the sauce, making it perfect for dipping. Use Popeyes Sweet Heat Sauce as a topping for a spicy pizza.Spread the sauce over the pizza crust, then add your favorite toppings, such as pepperoni, bacon, or jalapenos. The spicy and sweet sauce will add an extra kick to your pizza. Make a sweet and spicy stir-fry.Cook your favorite vegetables and protein in a pan, then add a spoonful of Popeyes Sweet Heat Sauce. The sauce coats the ingredients and adds a delicious spicy and sweet flavor to the stir-fry. Mix Popeyes Sweet Heat Sauce with cream cheese to make a spicy and creamy spread for crackers or bagels.Combining the sweet heat sauce and cream cheese will make a delicious and unique spread. Use Popeyes Sweet Heat Sauce for shrimp or crab cakes as a dipping sauce.The sweet and spicy sauce will complement the seafood perfectly and add a unique twist to your traditional crab or shrimp cakes. Incorporate it in your salad dressings or marinade.Mixing the sauce with olive oil or sour cream creates a delicious spicy salad dressing or marinade. Mix it with your favorite BBQ sauce to make a spicy sauce perfect for grilling.It will add a nice kick to your traditional BBQ sauce. Heat Level (Scoville) (source)Flavor Profile Popeyes Sweet Heat SauceMediumSpicy, sweet, tangy, savory Topato Hot Sauce3,000 SHUdeep pepper flavor with hints of acidity Frank's RedHot hot sauce450 SHUtangy and strong vinegar punch Sriracha2,200 SHUspicy with a tangy, sweet flavour, pungent garlic notes Texas Pete750 SHUbalance between the fresh chili pepper flavor and vinegar tang Tabasco700 SHURed Pepper flavor with a touch of Vinegar taste 1 Start with a small amount of Popeyes Sweet Heat Sauce and add more to taste. Adding more heat than taking it away is easier, so starting with a small amount is best and adjusting as needed. 2 Use less cayenne powder or leave it out entirely if you prefer a milder heat. Cayenne powder is a key ingredient that adds heat to the sauce, so leaving it out or using less will result in a milder sauce. 3 Add more honey or apricot preserves if you prefer a sweeter sauce. The honey and apricot preserves are vital ingredients that add sweetness to the sauce, so adding more will make the sauce sweeter. 4 Add more hot sauce or cayenne powder if you prefer a spicier sauce. Hot sauce and cayenne powder are key ingredients that add heat to the sauce, so adding more will make the sauce spicier. 5 Adjust the heat level to your taste using different hot sauce types. Some hot sauces are milder, while others are hotter. Frank's RedHot Sauce is a good choice, but you can experiment with different kinds of hot sauce to find the desired heat level. 6 To balance out the heat, add a touch of sugar or honey. This will help to neutralize some of the heat and add a touch of sweetness. 7 Adjust the salt level according to your taste. The original recipe calls for teaspoon of salt, but you can adjust it according to your liking. 8 Experiment with different ingredients. Add lime juice, ginger, or brown sugar to create a unique and delicious sauce variation. Read: How to Make McDonalds Breakfast Sauce: More Delicious than the Original When making the Popeyes Sweet Heat sauce recipe, it is crucial to store it properly to ensure maximum freshness and flavor. Here are some storage recommendations to follow: Keep it refrigerated:The sauce should be stored in an airtight container. This will help prevent the growth of bacteria and keep the sauce fresh for longer. Use within one week:The sauce will last up to 2 weeks in the refrigerator if stored properly. However, consuming it within the first week is best for taste and quality. Freeze for longer storage:If you want to store the sauce longer, you can freeze it. Pour the sauce into a plastic freezer bag or container and press out as much air as possible before sealing it. The frozen sauce can last up to six months if properly stored. Thawing:When ready to use the frozen sauce, thaw it in the refrigerator overnight or at room temperature for about an hour. Give it a good stir and check the consistency. You may need to add a little water to get the desired consistency. Labeling:Label your container with the date you made it and the expiry date; it will help you to keep track of the freshness of the sauce and use it before it expires. You can also freeze the sauce in an airtight container or freezer bag. It will last for up to 3 months in the freezer. To thaw, place it in the refrigerator overnight or let it sit at room temperature for a few hours before using. Remember that freezing and thawing the sauce may affect its texture and consistency, so it's best to use it in a recipe where the texture is unimportant or give it a good shake or stir before using it. When storing homemade Popeyes sweet heat sauce, it's important to remember that it contains unsalted butter, which can solidify when chilled. The best way to store the sauce is to keep it in an airtight container in the refrigerator. When the sauce is chilled, the butter will solidify, causing the sauce to thicken and become more difficult to pour. You can microwave the sauce in short intervals, stirring in between, or place the container in a bowl of hot water to reheat the sauce. It's also recommended to store the sauce for no more than 2 weeks in the fridge to maintain its freshness and quality. It's important to note that reheating the sauce too much can cause the ingredients to separate, so be careful not to overheat it. If you plan on using the sauce frequently, you can also consider freezing it in an airtight container or ice cube tray for long-term storage. Just make sure to thaw it in the refrigerator before using it. Popeyes Sweet Heat Sauce is a tangy and spicy sauce used as a dip or condiment for various foods such as chicken tenders and sandwiches. It has hot sauce, brown sugar, honey, butter, Worcestershire sauce, and cayenne pepper. Most likely not, as it contains Worcestershire sauce which traditionally contains gluten. However, it's always best to check with the restaurant or the company for the most current information. Popeyes Sweet Heat sauce has a moderate level of spiciness, with a balance of sweetness from the honey and tanginess from the Worcestershire sauce. It's not overwhelmingly spicy, but it has a bit of a kick. Adding more or less cayenne pepper can also adjust the heat level. Yes, you can use the sauce as a marinade for chicken or pork, a spread for sandwiches, or a topping for pizzas. You can also use it in sliders or burgers. You can store it in an airtight container in the refrigerator for up to 2 weeks. However, the sauce may thicken in the fridge; you can reheat it in the microwave or stovetop to bring it back to the desired consistency. Popeyes Sweet Heat sauce may be available at select restaurants and online retailers. However, availability may vary by location. Begin by combining hot sauce, brown sugar, and honey in a saucepan over medium-low heat. Gently simmer the mixture for 5 minutes, occasionally stirring for an even consistency.Next, remove the pan from the heat and incorporate diced butter, whisking until it has fully melted and is evenly distributed.Proceed to add the Worcestershire sauce and give it a good stir. To increase the heat level, add a pinch of cayenne pepper to taste.In a small mixing bowl, carefully combine the hot sauce and apricot preserves until well blended.To maintain optimal freshness, transfer the mixture to a sealed container and store it in the refrigerator for up to three weeks. 1Start with a small amount of Popeyes Sweet Heat Sauce and add more to taste. Adding more heat than taking it away is easier, so starting with a small amount is best and adjusting as needed.2Use less cayenne powder or leave it out entirely if you prefer a milder heat. 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The original recipe calls for teaspoon of salt, but you can adjust it according to your liking.8Experiment with different ingredients. Add lime juice, ginger, or brown sugar to create a unique and delicious sauce variation. Calories: 53kcal | Carbohydrates: 7g | Protein: 0.1g | Fat: 3g | Saturated Fat: 2g | Polyunsaturated Fat: 0.1g | Monounsaturated Fat: 1g | Trans Fat: 0.1g | Cholesterol: 8mg | Sodium: 229mg | Potassium: 28mg | Fiber: 0.04g | Sugar: 6g | Vitamin A: 116IU | Vitamin C: 6mg | Calcium: 5mg | Iron: 0.1mg Please note that all nutrition information are just estimates. Values will vary among brands, so we encourage you to calculate these on your own for most accurate results. I would love seeing what you've made! Tag me on Instagram @theforkbitedotcom or leave me a comment or rating below. This sweet and spicy chicken wings sauce is one of those amazing glaze like sauces that you will want to use on more than just wings. You can use it on chicken chunks, chicken parts or even vegetables like edamame. If you want even more party appetizer, check out this collection of 50 Best Party Food Recipes ideas. MORE CHICKEN WINGS RECIPES YOU MIGHT LIKE Garlic Parmesan Wings | Baked American Buffalo Wings | Crispy Air Fryer Chicken Wings Get Our Free Meal Planning Bundle With over 200 easy and delicious dinner ideas, you'll never have to worry about what to make for dinner again. What makes this recipe so good is that smokiness that you get from grilled wings. They taste amazing and never have that greasy flavor you can sometimes get with fried wings. Wings as we know them today were invented at Anchor Bar in New York. 35 Minutes: A quick and easy snack or appetizer. These spicy wings with a hint of sweetness can not be missed. Easy Ingredients: All found in pantry or fridge. It only takes 4 ingredients. Family Friendly: This recipe can be adjusted to make them palatable for everyone. Looking for a twist? Were loving these air fryer jerk chicken wings. Wings You can use frozen pre cooked wings or get fresh from the grocery store. Balsamic vinegar: This adds that deep tangy flavor to the wings. Sriracha hot sauce: There are so many varieties of flavors, pick the one you love the most. They even have low salt varieties. Chicken Try using boneless chicken bites or chicken strips. These are the basic steps for makingSweet and Spicy Sauce for Wings.Please refer to the recipe card below for more detailed instructions, prep time, cook time and other details. First, preheat heat grill to 350 degrees, then in a small bowl, combine all the sauce ingredients until blended. Grill the wings for twenty minutes, until they reach an internal temperature of around 170 to 175 degrees on a meat thermometer. Turn Several times during the grilling process. During the last 5 minutes of cooking, baste the wings with the sauce. Finally, remove from the grill and baste one more time before serving. Make the hot wing sauce in advance and have it ready to go when you are ready to grill your wings. Store this wing in an air tight container in the refrigerator for up to a week. This wing sauce will last in a freezer safe container for up to four months. Thaw in the refrigerator overnight and reheat in a small saucepan until warm. Simmer lightly over a medium heat The cooked wings can be tossed right in the sauce pan to coat and serve. HOW TO MAKE THIS RECIPE HEALTHIER? This recipe is pretty healthy as you are not using butter to make the hot wings, however, you can use low sodium sauce to make the wings. They will still be full of flavor. CAN I SUBSTITUTE DIFFERENT HOT SAUCE? Of course, you can make your own with chili paste, paprika, cayenne pepper, ginger, ketchup etc. Or buy your favorite flavor and brand. CAN THIS RECIPE BE DOUBLED OR HALVED? You can make as many batches of this sauce as you need for your gathering. DO I HAVE TO USE THE GRILL? No, there is no need to grill if you prefer deep frying your wings or you can bake or roast the wings on a baking sheet or rack in the oven. Spices: Feel free to add chipotle, garlic powder, onion powder, chili powder or soy sauce to your wings. Vegan? Replace the honey with maple syrup or agave nectar. Brown Sugar also works well. Then use the sauce on cauliflower or meat alternative. Air Frying: These wings can be cooked in the air fryer. Place a little foil in the bottom of the air fryer and then pat the wings dry with a little paper towel., Use a tablespoon of corn starch to coat the wings. Cook for 20 minutes at about 400 degrees, turn at least once during cooking.Spicy Jalapeno Poppers Bacon Jalapeno Cheese Log Sweet Bacon Tater Tots Did you try this recipe? Click below to leave a review and rating! Jump to Recipe Print RecipeEver wondered about recreating the heavenly taste of Popeyes Sweet Heat Sauce at home? Well, fret not! With true grit and a little patience, it can indeed be achieved. The magic lies in striking that perfect balance between sweet and spicy -an art that can be mastered with practice.Popeyes Sweet Heat Sauce is all about giving that "bang" with a touch of sweetness, making it the perfect breakfast sauce. Just the thought of it is tantalizing, don't you agree? So, with no further ado, let's buckle up and dive into the beautiful world of sauces.Let's be clear that recreating an iconic sauce like Popeyes Sweet Heat Sauce isn't a walk in the park. It requires precision, passion, and of course, a love for all things spicy and sweet. But rest assured, the taste payoff will be worth every effort. Want to take this culinary ride? Keep reading!Essential Equipment for the RecipeBefore venturing into any culinary expedition, it's essential to get the equipment right. For this fiery and sweet recipe, you dont need a whole lot. The basic culinary stuff should suffice. We're talking about a decent saucepan, a decent whisk, and some pretty standard measuring cups and spoons.Ingredients behind its Signature TasteThe brilliance of Popeyes Sweet Heat Sauce lies in its unique blend of ingredients. To truly mimic this flavorsome glory, grab Louisiana hot sauce, cup hot sauce, a generous pinch of crushed red pepper flakes, cup apricot jam, and a smidgen of unsalted butter.The list doesn't end here, though. cup granulated sugar will add that much-needed sweetness to balance the heat. All these ingredients, when combined perfectly, promise a taste that's as kick-ass as the original Popeyes Sweet Heat Sauce.Step-By-Step Recipe InstructionsWe're all set, folks! It's time to get cooking. Before we commence, let's be mindful that recreating this exquisite blend of flavors requires patience and precision. So, buckle up and get ready for a flavorful joyride.Step OneAlright, step one - the beginning of our culinary journey. In this step, we will mix all our potent ingredients together. Once mixed, store the sauce in a cool place, like your fridge, for an hour or so, allowing all the flavors to come together.Step TwoOnce your sauce has had its fair share of downtime, it's all systems go! The real magic begins in step two. So, grab that chilled sauce and buckle up for a flavor adventure. The second step is all about heat, my friends. Get that sauce warmed up a bit and let those flavors intensify.Step ThreeWe're moving on to adding in the spicy kick that we need for our Popeyes Sweet Heat Sauce recipe. Don't overdo it, though. Remember, we're aiming for a perfect blend of sweetness and heat here.Step FourAlright, we're nearing the finish line. But we're missing a couple of key players. In goes the cumin and pepper! These are nothing to sneeze at - they're the spicy surprise in this sweet heat sauce. Simmer your mixture for a couple of minutes. That'll really let the spices blossom and do their thing. Once you see it bubbling away, take it off the heat. It's time to cool down before serving.Recipe Notes: What to Keep in MindThe beauty of homemade sauce, beyond the bragging rights, is you can tweak it to your heart's content! Want more heat? Toss in a pinch of chili flakes. Feel like it needs a bit of zing? Squirt some lime juice in the mix.Looking for a richer flavor? A dash of onion powder is your friend. And for a slightly umami twist you didn't know you needed, try a splash of soy sauce. Remember, it's all about balance - the sweet flavor, the spice, and all things nice!The Art of Substitutions and VariationsJust as no two chefs are the same, no two sauces need to be either. In the cooking world, it's all hunky-dory to switch things up a bit. Let's say, you're out of white vinegar. Swap it for a bit of apple cider vinegar. Need some sweetness but outta honey? No worries, drizzle in some maple syrup.If you want to add a hint of tangy freshness, lemon juice will do the trick. Missing a bit of tomato flavor? No problem. Swap ketchup for some tomato paste. Now, how about switching the regular jam for some apricot preserves? It'll give you the same sweet punch but with a bit of a different kick.If you're all about those bold flavors, a few drops of hot sauce should do the trick. There you have it! Go forth and experiment, folks. Go wild with this depth of flavor, because there aren't any hard and fast rules in the sauce game.Beyond Just the Sauce: Serving and StorageOkay, so you've made enough sauce to feed an army. Fear not! Storing this beauty is a cinch. Transfer your concoction to an airtight container, and pop it in the refrigerator. Not only does it keep the bugs at bay, but it'll also make your sauce last longer. And trust me, it's so good you're gonna want it to last. Under optimal conditions (that's fancy talk for 'keep it cool and dark'), it should be good to go for a good 2 weeks.How to Add Sweet Heat Sauce to Your MealsMan, when you get that hankering for something both hot and sweet, it's hard to beat Popeyes Sweet Heat Sauce. This stuff is like magic on food. You can drizzle it on your fried chicken or even use it as a dip for your fries.Did you ever try it with some cream cheese and crackers? The heat and sweetness mixing with the cool richness of that cream cheese is like a party in your mouth. Sure, it might be a hot party, but the kind you won't regret in the morning. You can also dare to step up your game with a dash of Frank's RedHot if you want to satisfy that fearless inner fire eater.Wrapping UpThere's a whole world of possibilities at your fingertips with the copycat Popeyes Sweet Heat Sauce recipe. Imagine that delicious saucea blend of sweetness and spiceon all kinds of favorites. Fried chicken recipe you make at home just isn't the same without a spicy kick, right? Be it chicken nuggets, tater tots, mozzarella sticks, or just using it as a dipping sauce for chicken tenders. It's like a stamp of authenticity.Once you start experimenting with this sauce, your favorite recipe just might get a real competitor. So don your chef's hat, it's time to bring Popeyes to your kitchen. After all, spicy food is a lifestyle, not a choice. Print Recipe Ignite your taste buds with the tantalizing blend of sweetness and heat in our Popeyes Sweet Heat Sauce! Let the fiery kick and subtle sweetness elevate your meal to a whole new level of flavor. Author: The Endless Appetite cup Louisiana hot sauce cup apricot jam cup granulated sugarA generous pinch of crushed red pepper flakesA smidgen of unsalted butter teaspoon cumin teaspoon black pepperAdditional hot sauce for extra heatSplash of lime juice for zingDash of onion powder for a richer flavorSplash of soy sauce for an umami twistPinch of chili flakes for more heatDrizzle of maple syrup if honey is unavailableA squeeze of lemon juice for tangy freshnessTomato paste as a substitute for ketchupApricot preserves as an alternative to apricot jamCombine Louisiana hot sauce, apricot jam, granulated sugar, crushed red pepper flakes, unsalted butter, cumin, and black pepper in a saucepan.Mix the ingredients thoroughly and store the sauce in the refrigerator for about an hour to allow flavors to meld.After refrigeration, heat the sauce over medium heat, stirring continuously.Warm the sauce until it reaches the desired temperature, intensifying the flavors.Incorporate additional hot sauce if you desire more heat, ensuring a well-balanced sweet and spicy profile.Mix well and adjust according to your taste preferences.Add cumin and black pepper to the sauce, allowing it to simmer for a couple of minutes.Once the mixture starts bubbling, remove it from heat and let it cool before serving. Experiment with additional ingredients like onion powder, soy sauce, or chili flakes to customize the sauce to your liking.Substitute ingredients based on availability or personal preference.Store the sauce in an airtight container in the refrigerator for up to 2 weeks for optimal freshness.Sweet and Hot Wing Sauce RecipeThis wing sauce is a game-changer for wing enthusiasts, offering a perfect balance of sweet and heat. With a rich history and a simple yet effective recipe, this sauce is sure to become a staple in your kitchen.IntroductionThis wing sauce is a variation of a popular recipe found on allrecipes.com, which has garnered rave reviews for its unique blend of sweet and hot flavors. The sauce is designed to be used as a marinade or sauce for deep-fried chicken wings, and its versatility makes it a great addition to any wing-themed gathering.Quick FactsReady In: 15 minutesIngredients: 6 cups Franks Red Hot Sauce, 1 cup butter, 1 cup honey, 1/2 teaspoon garlic salt, 1/2 teaspoon pepper, 1/2 teaspoon cayenne pepperYields: 3 cupsServes: 4-6Ingredients1 1/2 cups Franks Red Hot Sauce3/4 cup butter1 cup honey1/2 teaspoon garlic salt1/2 teaspoon pepper1/2 teaspoon cayenne pepperDirectionsIn a medium saucepan, combine the Franks Red Hot Sauce, butter, honey, garlic salt, pepper, and cayenne pepper. Heat the mixture over medium heat, stirring constantly, until the butter has melted and the sauce is smooth.Bring the sauce to a simmer and cook for 5-7 minutes, or until it has thickened slightly.Remove the sauce from the heat and let it cool to room temperature.Once the sauce has cooled, use it to marinate your chicken wings. You can also store the sauce in an airtight container in the refrigerator for up to 2 weeks.Nutrition FactsCalories: 573.6Calories from Fat: 34.9Total Fat: 53%Saturated Fat: 21.9Cholesterol: 91.5 mgSodium: 2484.7 mgTotal Carbohydrates: 71.6Dietary Fiber: 0.6Sugars: 70.7Protein: 1.1Tips & TricksTo make the sauce even more flavorful, you can add a few drops of Worcestershire sauce or hot sauce to the mixture.If you prefer a milder sauce, you can reduce the amount of cayenne pepper or omit it altogether.This sauce is also great for using as a dipping sauce for wings, fries, or vegetables.ConclusionThis sweet and hot wing sauce is a game-changer for wing enthusiasts. With its unique blend of sweet and heat, its sure to become a staple in your kitchen. Whether youre a seasoned wing cook or just starting out, this sauce is a great addition to any wing-themed gathering. So go ahead, give it a try, and experience the perfect balance of flavors for yourself!Bring the bold flavor of Popeyes Sweet Heat Sauce to your kitchen with this easy, pantry-friendly recipe! The perfect balance of sweet and spicy, this irresistible Popeyes Sweet Heat Sauce recipe adds a zippy kick to everything from chicken tenders to burgers. Youll love how versatile, flavorful, and addictively good it is, without any fancy ingredients required! Original post: December 2022 | Updated: May 2025 Perfect balance of spicy sweetness.This delicious sauce hits that perfect middle ground where the heat wakes up your taste buds but is mellowed out by a sweet undertone. Its not just fiery, its got a smooth, syrupy richness that keeps you coming back without burning your mouth off. Versatile condiment.Dont limit yourself to just dipping chicken. This simple sauce transforms everything it touches. From drizzling on nuggets to adding a zing to burgers or using it as a bold salad dressing, it is the perfect dipping sauce for a variety of foods. Simple ingredients, big flavor.No need to hunt down fancy stuff for this one. Most of the ingredients are probably already hanging out in your pantry, making it a quick recipe that still tastes like you spent hours perfecting it. Better than anything you can find in stores! Apple cider vinegar Other varieties may be used in place of apple cider, such as white vinegar or red wine vinegar. Brown sugar Dark brown sugar or light brown sugar will both work great, but the dark variety gives the final flavor an added depth. Hot sauce My favorite brand is Franks Red Hot Sauce, but any variety will work. Cayenne pepper This ingredient really makes this the spicy sauce it is known for. Cater the amount of cayenne pepper used in the recipe to adjust the level of heat. Add more (in 1/4 tsp increments) to make it even spicier! Garlic salt andgarlic powder Doubling up on garlic? Yes! This sauce is known for having an extra garlic kick, so dont skip out on it. If youre curious why theres no salt in the recipe, the 1/4 teaspoon garlic salt does the trick. Paprika Add a delicious smoky flavor by using smoked paprika vs regular! Step 1 In a small bowl or mason jar, combine the following ingredients: Apple cider vinegar Brown sugar Hot sauce Cayenne pepper Garlic salt Garlic powder Paprika powder Step 2 Refrigerate in an airtight container for up to 2 weeks. Use a whisk for perfect blending.Whisk the ingredients vigorously by hand instead of just stirring with a spoon. This ensures the honey emulsifies smoothly with the mayo and hot sauce, giving you that silky texture with no lumps. Adjust spice levels.Start with a smaller amount of hot sauce and slowly add a few extra drops of hot sauce until it hits your preferred heat level. Its easier to add heat than take it away, especially if youre sharing with people who might not love extremes. Other spicy additions: red pepper flakes or chili flakes. Let it chill.After mixing, pop the sauce in the fridge for at least an hour so the flavors can meld together. Trust me, the spice and sweetness become way more harmonious after some chill time. Use fresh ingredients when possible.If you want to swap in fresh garlic or freshly ground paprika, your sauce will have a brighter, more vibrant kick. Pre-ground spices sometimes lose their punch over time. Store properly.Keep the sauce in an airtight container in the fridge and try to use it within 2 weeks for the freshest flavor. Thisll keep it tasting like it just came from that Popeyes counter. Boost the flavor profile.Give this top secret recipe an extra burst of flavor by adding lime juice, maple syrup, lemon juice or honey.Doused on Popeyes chicken, of course. Use as stir fry sauce in your nextAsian-inspired dish. This is the perfect sauce for dippingchicken tenders, chicken wings, chicken nuggets, mozzarella sticks or fried chicken. Drizzle it over baked potatoes, mashed potatoes, roasted potatoes or sweet potatoes. It is the perfect marinade for chicken, salmon, shrimp, fish or pork. Drizzle it over a salad for a zingy dressing. Spread a thin layer of butter on a piece of bread, topped with a layer of this sauce and broil it for a few minutes in the oven. Use as a dip for French fries, tater tots or potato chips. Top scrambled or fried eggs with it. Store leftovers in the fridge for up to 2 weeks, either in a bowl covered with aluminum foil or plastic wrap or in an airtight container. Makinghomemade saucesis a great way to know exactly what ingredients are going into them, they are more affordable than store-bought and theyre just tastier!Homemade all the way! Will you help add value to Pip and Ebby?If you make this recipe and love it, stop back and give it a 5-star rating and leave a comment. THANK YOU! Text Ingredients In a small bowl, combine all ingredients. Cover and place in the fridge until ready to serve. Use a whisk for perfect blending.Whisk the ingredients vigorously by hand instead of just stirring with a spoon. This ensures the honey emulsifies smoothly with the mayo and hot sauce, giving you that silky texture with no lumps.Adjust spice levels.Start with a smaller amount of hot sauce and slowly add a few extra drops of hot sauce until it hits your preferred heat level. Its easier to add heat than take it away, especially if youre sharing with people who might not love extremes. Other spicy additions: red pepper flakes or chili flakes.Let it chill.After mixing, pop the sauce in the fridge for at least an hour so the flavors can meld together. 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This simple sauce lives up to its name - full of sweet heat and low carb too! Perfect for game day snacking! Use your preferred cooking method for the wings. Yield:5 pounds chicken wings Cook Mode(Keep screen awake) cooking spray cup sriracha sauce cup butter cup granular sucralose sweetener (such as Splenda)2 tablespoons Dijon mustard1 tablespoon soy sauce teaspoon ground ginger teaspoon onion powder teaspoon salt5 pounds cooked chicken wings Preheat the oven to 400 degrees F (200 degrees C). Spray a baking sheet with cooking spray. Combine sriracha, butter, sucralose, mustard, soy sauce, ginger, onion powder, and salt in a saucepan. Cook and stir over medium heat until blended and heated through, about 5 minutes. Place cooked wings in a large bowl with sauce and toss gently to coat. Spread on the prepared baking sheet. Bake in the preheated oven until sauce thickens slightly, 5 to 10 minutes. Show Full Nutrition LabelHide Full Nutrition LabelNutrition FactsServings Per Recipe20Calories354% Daily Value *Total Fat24g31%Saturated Fat8g38%Cholesterol101mg34%Sodium390mg17%Total Carbohydrate1g0%Dietary Fiber0g0%Protein31g61%Vitamin C1mg1%Calcium18mg1%Iron2mg9%Potassium212mg5%* Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.** Nutrient information is not available for all ingredients. Amount is based on available nutrient data.(-) Information is not currently available for this nutrient. If you are following a medically restrictive diet, please consult your doctor or registered dietitian before preparing this recipe for personal consumption. Photo byAllrecipes Member You're going to want to put this copycat Popeye's Sweet Heat Sauce on practically everything! It's the perfect blend of heat and spice that pairs perfectly with all of your favorite recipes. It's a smash hit at Popeye's chains across the nation and now you can have it without ever leaving your kitchen. I Can't Stop Making This DIY Popeye's Sweet Heat SauceI've been keeping a batch of this sweet heat sauce on hand on the regular lately. I use it as a dipping sauce alongside so many dishes - dishes like these beer battered shrimp, these crispy fried chicken breasts, and these spicy fried jalapenos! It's a great dipping sauce and it also works well as a sauce for grilled meats and burgers as well!Plus, one of my favorite things about making this copycat Popeye's sweet heat sauce is that it doesn't take long at all to make, and it uses common ingredients that you probably already have in your pantry. IngredientsVinegar- I recommend using white vinegar in this recipe. It adds the perfect tang!Apricot jam- the jam adds a delicious sweetness to the sauce that helps to balance out the heat.Honey- another sweetening option to pair with the jam.Brown sugar- this sugar adds a deeper depth of flavor.Garlic powder- garlic is a great way to bring in savory notes to the sauce.Cayenne pepper- one of the best ways to add heat to the sauce.Crushed red pepper flakes- dehydrated and crushed peppers, this isanother great way to add spice to the sauce.Salt- to taste, kosher salt or sea salt is great!How to make Popeyes sweet heat sauce at homeStep 1: Add all of the ingredients together. To a jar with a lid, add the vinegar, jam, honey, brown sugar, garlic powder, cayenne pepper, crushed red pepper flakes, and salt.Step 2: Whisk everything together. Using a whisk or a spoon, stir everything together until it is well combined.Step 3: Adjust to taste and enjoy. Once everything is well combined, taste the sauce to evaluate the heat level. If needed, add more crushed red pepper flakes and cayenne pepper. Once it is to your liking, serve the sauce with chicken or seafood.My tips for making the best Popeye's sweet heat sauceBalancing the heat and the spice is the key to making this sauce a success! I highly recommend tasting the sauce as you combine the ingredients to figure out which one you need more of.If your sauce is a little too thin, try letting it sit in the fridge for an hour or so. The jam should gel up again.Apple cider vinegar is another great option for vinegar in this recipe if you don't happen to have white vinegar on hand. The apple cider will give a welcome and interesting tang to the sauce!How to store this sauceStore it in the fridge: You can store this sauce in the fridge for up to two weeks! Make sure to keep it in an airtight jar before placing it in the fridge.Frequently asked questionsHow spicy is Popeye's sweet heat sauce?In general, the sweet hear sauce at Popeye's has a medium heat to it. With that said, it is perfectly balanced with the sweetness of honey and brown sugar, and it can also be tailored to your exact spice level needs!What else can I use this sauce for?Aside from dipping, this sauce is the perfect marinade for chicken or pork and can also be used as a spread for sandwiches, burgers, wraps, and so much more! I think the better question is "what can't I use this sauce for?"More Sauce Recipes cup White Vinegar cup Apricot Jam 2 tablespoon Honey 2 tablespoon Brown Sugar teaspoon Garlic Powder teaspoon Cayenne Pepper teaspoon Crushed Red Pepper Flakes Pinch of Salt Add all ingredients to a small mixing bowl and mix well with a small whisk.Serve with chicken or seafood. You can use this sauce as a marinade for chicken or pork! Make enough sauce for your meat to be smothered in, then let it sit for at least 2 hours, but no more than 24. 16 1 Tablespoon Amount Per Serving: Calories: 27Total Fat: 0gSaturated Fat: 0gTrans Fat: 0gUnsaturated Fat: 0gCholesterol: 0mgSodium: 11mgCarbohydrates: 7gFiber: 0gSugar: 6gProtein: 0g

How to make sweet heat sauce for wings. Sweet heat wings sauce. Sweet wing sauce recipe. Sweet chili heat wing sauce recipe. Sweet hot wing sauce. Sweet and hot wing sauce recipe.