

Lemon Pepper Wing Sauce - Tangy, Buttery, and Irresistible

Tangy, Buttery, and Packed with Citrus-Pepper Flavor



TIME
4 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

1/2 cup unsalted butter

1/2 cup freshly squeezed lemon juice

1 tablespoon lemon zest

2 teaspoons freshly cracked black pepper

1 teaspoon garlic powder

1/2 teaspoon onion powder

1 tablespoon honey (optional for sweetness)

1/2 teaspoon salt, or to taste

? Swaps and Variations:

No honey? Try maple syrup for a richer sweetness.

Add heat: Stir in 1/2 tsp cayenne pepper or hot sauce.

Vegan option: Use plant-based butter.

Extra lemony: Add 1-2 drops of lemon extract for bold citrus punch.

??? Instructions:

Melt the butter: In a small saucepan over medium heat, melt the butter until just bubbly.

Add wet ingredients: Stir in lemon juice, lemon zest, and honey (if using). Mix until combined.

Season the sauce: Add garlic powder, onion powder, black pepper, and salt. Whisk well.

Simmer: Let the sauce cook for 3-4 minutes, stirring occasionally, to let flavors meld.

Taste & adjust: Want it sweeter? Add more honey. More peppery? Crack in extra black pepper.

Toss & serve: Immediately toss freshly cooked wings in the sauce and serve hot!

? Tips for Success:

Use fresh lemon zest for the brightest flavor.

Whisk constantly while simmering to prevent separation.

Serve immediately-this sauce is best while warm and silky.

? Serving Suggestions & Pairings:

Fried or baked chicken wings

Grilled chicken skewers

Shrimp or cauliflower bites

Blueberry Lemonade for a crisp, fruity contrast

Beer Cheese Dip as a perfect game day side

Sheet Pan Quesadillas for a full spread

Or bring out Easy Turkey Wings and use this sauce as a dipping option

Hosting? Try it alongside a Walking Taco Bar for a casual, fun vibe

? Storage & Leftovers:

Fridge: Store cooled sauce in an airtight container for up to 1 week.

DIRECTIONS

1. Melt the butter: In a small saucepan over medium heat, melt the butter until just bubbly.
2. Add wet ingredients: Stir in lemon juice, lemon zest, and honey (if using). Mix until combined.
3. Season the sauce: Add garlic powder, onion powder, black pepper, and salt. Whisk well.
4. Simmer: Let the sauce cook for 3-4 minutes, stirring occasionally, to let flavors meld.
5. Taste & adjust: Want it sweeter? Add more honey. More peppery? Crack in extra black pepper.
6. Toss & serve: Immediately toss freshly cooked wings in the sauce and serve hot!
7. ? Tips for Success: Use fresh lemon zest for the brightest flavor.
8. Whisk constantly while simmering to prevent separation.
9. Serve immediately-this sauce is best while warm and silky.
10. ? Serving Suggestions & Pairings: This lemon pepper wing sauce is a crowd favorite on:
11. Fried or baked chicken wings
12. Grilled chicken skewers
13. Shrimp or cauliflower bites
14. Pair with:
15. Blueberry : Lemonade for a crisp, fruity contrast
16. Beer : Cheese Dip as a perfect game day side
17. Sheet : Pan Quesadillas for a full spread
18. Or bring out : Easy Turkey Wings and use this sauce as a dipping option

19. Hosting? Try it alongside a Walking Taco Bar for a casual, fun vibe
20. ? Storage & Leftovers: Fridge: Store cooled sauce in an airtight container for up to 1 week.
21. Reheat: Warm gently in a small saucepan over low heat, whisking until smooth.
22. Make ahead: This sauce holds up well for meal prep-perfect to reheat and toss with fresh wings any time.
23. ? More Saucy Recipes & Pairings You'll Love: If you're a sauce-lover or snackboard builder, try:
24. Beer : Cheese Dip - bold, creamy, and great with wings
25. Sheet : Pan Quesadillas - easy to customize and drizzle with extra sauce

TIPS FOR SUCCESS

Use fresh lemon zest for the brightest flavor.

Whisk constantly while simmering to prevent separation.

Serve immediately -this sauce is best while warm and silky. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/lemon-pepper-wing-sauce-tangy-buttery-and-irresistible/>