Hot Sauce Vinaigrette

Prep Time: 5 Minutes
Serves 1

Ingredients:

1/4 cup Cayenne Pepper Hot Sauce , prepared
1 tsp. Lemon Zest
1 tsp. Fresh Thyme leaves
1 tsp. Brown Sugar
3/4 cup Extra Virgin Olive Oil
As needed Kosher Salt

Directions:

1. In a mixing bowl, whisk the first 4 ingredients together while slowly drizzling the extra virgin olive oil.

2. Taste, and season with salt if desired.