

Homemade Mint Sauce



Cooking time: 25 mins

Serves: 4

how to cook

- 1 Rinse mint leaves, strip from the stems, and chop into fine pieces. Alternatively process in a blender for about 10 seconds.
- 2 Bring vinegar to a simmer in a small saucepan, add sugar and chopped leaves. Simmer for about 20 minutes to infuse. Add a little water to taste, depending on how strong or how sweet you want the sauce.
- 3 You can increase this recipe to make enough for future use.Â Sterilise some jam jars and fill with the sauce while the jars are still warm. Seal tightly.
- 4 Sauce should keep for 2-3 months in cold storage or for 6-8 months in the refrigerator.

what you need

- 4 tbsp fresh mint leaves, finely chopped
- 3 tbsp vinegar
- 1 tbsp caster sugar
- 3 tbsp boiling water
- 1 tsp salt

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