

# Make your own mint sauce

## Ingredients:

A very generous handful of fresh mint leaves

4 tbsp Malt vinegar

2 tsp caster sugar

2 tbsp boiling water

Pinch of salt

## Method:

Wash and dry the mint. Remove leaves from the stalks.

Finely chop the mint leaves as small as possible and place in a bowl.

Add the sugar and pour over the boiling water, stirring until the sugar has dissolved.

Stir in the malt vinegar and salt, mixing well.

Leave to infuse for 20-30 minutes before serving.