

MINT SAUCE

1. 1/4 c. mint leaves, green or dried
2. 1 c. red wine vinegar
3. 1 c. water
4. 1 c. brown sugar

Instructions

1. Boil together the vinegar, water and brown sugar.
2. Add the mint leaves.
3. Turn the heat on low and cook 3 - 5 minutes.
4. Allow to cool before straining out the leaves.
5. If it tastes too strong, increase the water.
6. If using dried leaves, rub between your hands to make a finer product.
7. If using green leaves, chop them fine and don't strain them.
8. May be used hot or cold.