

## Mint Sauce

### Ingredients

- 2 Tbsp. boiling water
- 2 Tbsp. chopped fresh mint
- 1 Tbsp. sugar
- 6 Tbsp. malt vinegar

### Method

1. Pour boiling water over sugar and stir until dissolved.
2. Add mint and vinegar.
3. Let stand for several hours or overnight to blend flavors.

*Courtesy of member Ethel Hillman Brakeman, House of Lancaster Cookery Book, 1986*