

## Mint & redcurrant sauce



## Mint & redcurrant sauce

Preparation 15 mins | Makes about 1 cup

This tangy mint sauce is excellent served with lamb or fish. It's also delicious tossed through steamed new potatoes or green beans.

1½ cups mint leaves\*, finely chopped

¼ cup boiling water

½ cup white balsamic or white wine vinegar

½ cup caster sugar

¼ cup redcurrant jelly

Salt and ground black pepper

*\*You'll need about 1 bunch fresh mint*

**STEP 1** Place mint leaves in medium heatproof bowl. Pour over boiling water and stand for 30 seconds (this sets the colour).

**STEP 2** Stir in vinegar, sugar and redcurrant jelly. Season with salt and pepper. Stir until sugar dissolves and serve.

### Good for you... *MINT*

*Fresh mint supplies small quantities of minerals and vitamins.*

