

## **Minted Dipping Sauce**

### **Directions**

1/3 cup white-wine vinegar

1/4 cup sugar

1/4 cup plus 1 teaspoon minced fresh mint leaves

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In a small saucepan combine the vinegar and the sugar and cook the mixture over moderate heat, stirring, until the sugar is dissolved.

Stir in the mint and let the sauce cool.

Season the sauce with salt and pepper and strain into a small bowl. (may be left unstrained for presentation)

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