

Fresh Mint and Chili Sauce

2 tsp	sugar
¼ tsp	salt
1 Tbsp	fresh ginger
1 small	Serrano or jalapeno pepper, seeded and chopped
1 clove	garlic, peeled
2 cups	packed fresh mint

1. Place sugar and salt in blender or mini food processor. With the motor running, drop ginger, chile and garlic through the feed tube and process until minced.
2. Add mint and vinegar and pulse until finely chopped, stopping to scrape down sides of bowl as needed.