



Strawberry and Mint Salsa

Strawberry sauce with a difference. Chunks of strawberry in a tangy minty sauce. Perfect to accompany ice-cream on a hot summers day.

Serves : 4
Preparation Time : 5 mins
Cooking Time : none

Ingredients

8 oz / 225g fresh strawberries
1 tbsp balsamic vinegar
1 tbsp soft brown sugar

Herbs & Spices

1/2 tsp - 1 tsp depending on taste Mint

Cooking Instructions

Chop the strawberries up into small, equal size pieces and place in a bowl. Put sugar, mint and vinegar in a small pan and gently heat until the sugar has dissolved. Pour over the strawberries and mix gently until the liquid coats the strawberries.

Best left to marinate for 20 - 30 minutes before serving with ice-cream. Fresh mint can be used here too - if so add to the strawberries after pouring over the vinegar and sugar mix.