

Mint Sauce

This sauce accompanied a lamb dish that Steve Simon fixed this for us our last week in Charleston (2021). (See Lamb&Yogurt)

The mint sauce is so good that it deserved its own recipe.



Ingredients:

- 4 cups mint leaves
- 6 Tbsp. golden raisins
- 2 cups parsley leaves
- 3 cloves garlic
- 1/2 cup olive oil
- 1/2 tsp. salt

Equipment:

- Food processor

<input checked="" type="checkbox"/>	Directions	Time (min)
	Mince 3 garlic cloves	4
	Rinse, separate and chop 4 cups of mint leaves	3
	Rinse, separate and chop 2 cups of parsley leaves	3
	In a food processor, puree 4 cups mint leaves, 6 Tbsp. raisins, 2 cups parsley leaves, 3 garlic cloves, 1/2 cup olive oil, 1/2 tsp. salt until it is creamy	6
	Refrigerate in a sealed container	
	Total	16