



Gammy's House Recipes

www.GammvsHouse.co

HONEY MINT CHOCOLATE SAUCE

1-1/2 cups honey
1/4 cup crème de menthe liqueur
1 cup unsweetened cocoa powder

In a small saucepan, combine all ingredients. Bring to a boil over medium-high heat, stirring occasionally; remove from heat. Cool 10 minutes. Serve warm or pour into clean glass jars; seal tightly. Store up to 1 month in refrigerator. If desired, reheat sauce before serving. Spoon over ice cream, seasonal fresh fruit or angel food cake.