

## Campfire Mint Sauce

$\frac{1}{2}$  cup sugar,  $\frac{1}{4}$  cup water, 8 Campfire marshmallows, 1 egg white, 1 drop oil of peppermint, green coloring.

Boil sugar and water to a thin syrup and add marshmallows cut in small pieces. Stand for two minutes pressing Campfire marshmallows into the syrup. Pour mixture gradually on the stiffly beaten white of egg, beating constantly until cool. Add oil of peppermint and green coloring. Delicious served with meats.