



### Classic Mignonette Sauce for Raw Oysters



#### YIELD

Makes about 1/2 cup

#### INGREDIENTS

- 1 teaspoon coarsely ground white or black peppercorns (vary amount according to taste)
  - 1/2 cup white or red wine vinegar
- 2 tablespoons finely chopped shallots or sweet onions
  - Salt to taste, optional