



Mignonette Sauce for Oysters Recipe

- Prep time: **15 minutes**
- Marinating time: **4 hours**
- Yield: **Makes about a cup and a half, easily enough for several dozens of oysters.**

Make the mignonette at least 4 hours ahead of time, preferably a day or two, which allows for the flavors to blend, and the shallots to mellow.

INGREDIENTS

- 1/2 cup minced shallots (about 2 1/2 ounces)
 - 1/4 cup white vinegar
 - 1/4 cup clear, unseasoned rice vinegar*
 - 1/8 teaspoon of sugar
 - 1/8 teaspoon of salt
 - 1 1/4 teaspoon of finely crushed white peppercorns (do not use pre-ground or powdered white pepper)
- *If using seasoned rice vinegar, omit the sugar and salt*

<https://www.simplyrecipes.com/recipes>