



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*

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