



Bright, briny oysters meet their match in a zesty mignonette that makes every slurp unforgettable.

## **Oysters Mignonette**

### **Ingredients:**

- 1 Shallot, finely minced
- 1 tsp Pink Peppercorns, crushed or ground
- 4 Tbs Champagne vinegar
- 4 Tbs Unseasoned Rice Wine vinegar
- ½ tsp Sugar
- ¼ tsp Kosher salt
- 1 tsp Fresh Thyme, minced
- 2 Dozen Oysters, shucked and on the half shell

### **Make the Mignonette:**

- Combine the shallot, peppercorns, champagne vinegar, rice wine vinegar, sugar, salt, and thyme in a small bowl.
- Stir together until sugar and salt are dissolved. Set aside.

### **Shuck the Oysters:**

- Hold the oyster with a clean dish towel and insert the oyster knife into the hinge of the oyster, twist until it pops.
- Run the blade along the top and bottom of the shell to dislodge oyster, being careful to preserve the liquor in the shell.

### **To Serve:**

- Line a serving platter with crushed ice and nestle the oysters in the ice to keep them chilled and upright so you don't lose any oyster liquor.
- Spoon a little Mignonette onto each oyster in its shell.
- Enjoy!