

MIGNONETTE

Makes 1/3 cup



Mignonette is a condiment traditionally served with raw oysters and is typically prepared using shallots, vinegar and pepper. The addition of champagne and lemon juice gives this version a more distinctive and enjoyable flavor.

..... I N G R E D I E N T S

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|---|---|--------------------------|---|-----|------------------------|
| 2 | T | shallots, finely chopped | 2 | tsp | lemon juice |
| 2 | T | red wine vinegar | | | black pepper, to taste |
| 1 | T | champagne | | | |

..... D I R E C T I O N S

Combine all of the ingredients in a small bowl. Cover and refrigerate overnight, allowing the flavors to blend. Stir before serving.

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