



OYSTERS WITH GINGER, LIME & LEMONGRASS MIGNONETTE

by Sally James

Serves 2 to 4

A light flavorful Thai inspired Mignonette, perfect with a crisp white such as Semillon or a dry Riesling. Very palate cleansing.

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

12	Sequim Bay oysters	2	<i>limes, juiced</i>
2	tsp lemongrass, very finely minced (white part only)	1/2	lime, zested
1/2	inch ginger, peeled, finely minced	1	red chili, finely diced, or to taste
1	shallot, finely diced		fresh cilantro or chives

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

Combine the lemongrass, ginger, shallot, lime juice, zest, and chili and set aside, allowing flavors to develop for 30 minutes.

Shuck and place oysters on a bed of ice. Spoon over mignonette and garnish with a little sliced cilantro or chives.