
OYSTER MIGNONETTE SAUCE

PREP TIME: 5 min | TOTAL TIME: 15 min

Ingredients

24 Oysters fresh / shucked / placed on crushed ice

Sauce

1/2 cup Champagne vinegar (or unseasoned rice vinegar)

2 Tblsp Sparkling or white wine (optional)

1/2 cup Roughly chopped fresh parsley

1 ea Scallion white part, finely diced

1 ea Large shallot, finely diced

1 tsp Grated lemon zest

2 tsp Lemon juice, or to taste

1/4 tsp Each salt and pepper, or to taste

Method

- 1 In medium sized bowl combine all of the ingredients for the mignonette and whisk to combine. If available can also blitz the parsley, lemon zest, shallots, lemon juice and vinegar in a food processor.
- 2 Adjust lemon juice and seasonings to taste.
- 3 Cover with plastic wrap and place in refrigerator. Allow to sit 10 minutes for flavors to combine. Can also leave it overnight or up to 72 hours.
- 4 Place your freshly shucked oysters a top a bed of crushed ice on your serving platter.
- 5 Drizzle mignonette over oysters and serve remaining along side the platter.
- 6 Serve and consume immediately.

WINE PAIRINGS

Enjoy with [Eric's Chardonnay](#), [Morning Fog Chardonnay](#), [Louis Mel Sauvignon Blanc](#)

