

# NATURAL OYSTERS W/ MIGNONETTE DRESSING



Prep: 15 Mins

Cook: 0 Mins



Servings: 12

## Ingredients:

- 24 fresh-shucked oysters
- 1/2 cup minced shallots
- 1/4 cup white vinegar
- 1/4 cup unseasoned rice vinegar
- 1/8 tsp sugar
- 1/8 tsp salt
- 1 1/4 tsp finely crushed white peppercorns (do not use pre-ground or powdered white pepper)
- Lemon (wedged) & rock salt to serve

## Method:

1. Peel and coarsely chop the shallots. Put them into a food processor and pulse a few times, until the shallots are finely minced, but not mush, with pieces no smaller than the tip of a match.
2. Place the minced shallots and any liquid released from them in a non-reactive bowl. Add the white vinegar, rice vinegar, and sugar and salt. Stir with a fork. Add the freshly crushed white pepper. Stir with a fork.
3. Cover with plastic wrap and chill in the refrigerator for a minimum of 4 hours. For best results, store for at least 2 days before using.
4. The mignonette flavour will be better blended the longer it sits.
5. Serve oysters on a platter atop a bed of ice & rock salt. Place a small bowl of Mignonette dressing in the centre with a spoon. Scatter lemon wedges amongst the platter.

