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Fresh Oysters with Mignonette

Oh, how I love Oysters! Just when you think it can't get any better than a fresh Oyster on the half shell, you top each Oyster with a delicious mignonette sauce- Perfection!

Ingredients:

- 1-2 dozen fresh Oysters from The Fish Folks (I love Capital or Kumamoto Oysters for this recipe)
- ½ cup minced shallots
- ¼ cup champagne vinegar
- ¼ cup unseasoned rice wine vinegar
- ¼ teaspoon of sugar
- Zest of ½ an organic lemon
- Salt and pepper, to taste

Fun options and additions:

Option 1: Replace the ¼ cup of champagne vinegar with your favorite flavored vinegar

Option 2: Add 3 drops of hot sauce, juice of ½ a lemon, and ½ of a finely minced jalapeño pepper (seeds removed) for a spicy and unexpected kick.

Directions: In a small non-reactive glass bowl, combine the minced shallots, vinegars, sugar, lemon zest, salt and pepper. Stir the ingredients, cover, and refrigerate for a least 4 hours. I like to make this mignonette sauce a day in advance, so the flavors fully develop.

Just before serving, carefully shuck each Oyster, reserving as much of the Oyster juices as possible. Place the Oysters in a serving dish, lined with crushed ice or salt to keep them upright. Serve the mignonette sauce in a small bowl in the middle of the Oysters. Spoon about ½ a teaspoon of the mignonette sauce over each Oyster and enjoy.

Servings: 2 for dinner or 4-6 for appetizers