

# Oysters Mignonette















# Instructions

1. Thoroughly wash the oysters and scrub the outside of the shell.
2. Hold the oyster cup side down in one hand with a kitchen towel. Placing a paring knife into the hinge and twist it up and down until the shell cracks open. Run the knife alongside the top and bottom of the shell to release the oyster.
3. Create the sauce by stirring the Champagne vinegar, diced shallots and capers together.
4. Build a bed of ice for the oysters to sit on. Place them on the ice and use a spoon to gently pour some of the sauce onto the oysters. Serve immediately.

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