



## Ingredients:

- 1/2 cup strawberries diced
- 1/4 cup sugar
- 2 small shallots diced
- 2 tbsp white wine vinegar

## Strawberry Mignonette

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## Instructions:

1. In a pot, add diced strawberries and sugar and heat over medium
2. Stir to combine and bring it to a simmer
3. Dice shallots and add to a small bowl
4. Add white wine vinegar to shallots
5. Remove strawberries from heat and strain mixture
6. Let the mixture cool and then add strained liquid to shallots
7. Serve over shucked oysters



## Blueberry Mignonette

### Ingredients:

- 1/2 cup blueberries
- 1/4 cup sugar
- 2 small shallots diced
- 2 tbsp rice vinegar

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### Instructions:

1. In a pot, add blueberries and sugar over medium heat
2. Stir to combine and bring it to a simmer
3. Dice shallots and add to small bowl
4. Add rice wine vinegar to shallots
5. Remove blueberries from heat and strain mixture
6. Let the mixture cool and then add strained liquid to shallots
7. Serve over shucked oysters



## Citrus Mignonette

### Ingredients:

- Half a lemon juiced
- Zest of 1 lemon
- Half a large lime juiced
- 1 small clementine juiced
- 2 small shallots diced
- 2 tbsp rice vinegar

### Instructions:

1. Juice lemon, lime, and orange into a small bowl
2. Add lemon zest to the juices
3. Dice shallots and add to the same bowl
4. Add rice wine vinegar to shallots
5. Serve over shucked oysters



## Herb Mignonette

### Ingredients:

- 2 small shallots diced
- 2 tbsp rice vinegar
- 2 tablespoons diced tarragon
- 2 tablespoons diced parsley
- Pepper to taste

### Instructions:

1. Dice shallots and add to a small bowl
2. Add rice vinegar to shallots
3. Dice herbs and add to shallots and vinegar
4. Serve over shucked oysters