

Mignonette



Prep Time: 5 minutes

Yield: ½ cup

Ingredients

- 6 tbsp. [Gustare Pinot Grigio Wine Vinegar](#)
- 4 tsp. finely chopped shallot

Directions

Combine ingredients in a small bowl and let sit at room temperature for 15 minutes. Serve over fresh oysters (preferably Wellfleet oysters). A little goes a long way. Try ½ teaspoon for each oyster. Enjoy!

Notes:

- Use a tiny pinch of freshly ground black pepper mixed into the mignonette before topping the oysters
- Substitute [Gustare Apricot Balsamic Vinegar](#) for a light, fruity flavor