

Oysters with Lemon Verbena Mignonette



Serves 8

½ cup rice wine vinegar

½ cup fresh lemon verbena leaves

4 tsp. shallots, finely chopped

2 tsp. freshly ground black pepper

Kosher salt

16 medium oysters (*use your favorite raw oysters, shucked and served on a half shell*)

In a small sauce pot, heat vinegar over medium heat. *Make sure to not allow the vinegar to boil.*

Once steam begins rising from the pot, pour vinegar over lemon verbena leaves in heat-proof bowl.

Allow the vinegar to infuse for 1 hour. Strain vinegar and mix with remaining ingredients. Chill.

Serve mignonette on top of raw oysters on a half shell. We like to serve our local Hog Island or Drake's Bay oysters with this mignonette. Enjoy!