

MIGNONETTE SAUCE

Makes ½ Cup

Time: 2 minutes, plus time to chill if desired

Ingredients:

1	tablespoon	Black peppercorns, crushed (vary amount according to taste)
1/2	cup	Red wine vinegar
2	tablespoons	Shallots, finely chopped
		Salt to taste

Instructions:

Combine all ingredients and chill if desired. Serve with chilled oysters or clams on the half shell.

Source: [Jacques Pepin](#)