

Dan Ralston's Kitchen

Sauce Mignonette

1/2 cup

1/2 cup balsamic red wine vinegar (available in specialty food stores)

1 1/2 Tbs. shallot (finely chopped)

1 1/2 tsp. freshly & coarsely ground black pepper

This is a simple yet elegant sauce for a simple, yet delectable first course of oysters on the half-shell.

Mix all ingredients and chill!!

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