

Oysters with Shallot Mignonette

Source: ladiesandlupine.com

Ingredients

1 dozen oysters, shucked
1 shallot, finely minced
1 jalapeno, seeded and finely minced
¼ cup red wine vinegar
1 teaspoon sugar

Directions

1. In a small bowl, combine everything but the oysters. Whisk until the sugar has dissolved, cover and chill for at least 30 minutes.
2. Shuck the oysters by carefully inserting an oyster knife in the hinge of the shells. Carefully wiggle the knife until it is securely between the shells. Twist the knife until the shells “pop” apart and then run the knife along the edge of the shells. Detach the oyster from the shell by running the knife underneath the meat, being careful not to puncture the oyster.
3. Arrange the oysters on a plate of ice and serve with mignonette and lemon wedges.