

# upclose & tasty

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## *Oysters with Sparkling Rosé Mignonette*

*Recipe by Food & Wine*

### **Ingredients:**

*1/2 cup sparkling rosé*

*2 shallots, minced*

*1 tablespoon white wine vinegar*

*1/4 teaspoon freshly ground pepper*

*2 dozen oysters, shucked*

*Shaved ice, for serving*

### **Preparation:**

*1. In a bowl, combine the rosé, shallots, vinegar and pepper.*

*2. Arrange shucked oysters on a bed of ice and serve with the mignonette.*

***Enjoy!***