

# upclose & tasty

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## Oysters with Two Mignonettes

### Chilled Cava Mignonette

#### Ingredients

- 1/2 cup Cava, chilled
- 1/4 cup minced shallot
- 1 tablespoon white wine vinegar
- 1/4 teaspoon ground pepper
- 1/4 teaspoon sugar
- 12 kumomoto oysters

#### Preparation

1. In a small bowl, combine all of the ingredients, except the oysters and mix well.
2. Drizzle over the freshly shucked oysters.

### Sweet & Spicy Lime Mignonette

#### Ingredients

- 1 lime juiced
- 1 teaspoon lime zest
- 1/2 teaspoon ginger
- 1 teaspoon white sugar
- 1/2 serrano, finely diced, seeds removed
- 12 kumomoto oysters

#### Preparation

1. In a small bowl, combine all of the ingredients, except the oysters and mix well.
2. Drizzle over the freshly shucked oysters.

**Enjoy!**