

BBQ Oyster Grill

<http://bbgoystergrill.com/>

Oyster Sauce – Champagne Vinegar Mignonette with Cilantro Stems and Tasmanian Pepper

I also love to eat oysters raw. This is a variation of the familiar mignonette sauce. The tang of the Champagne vinegar with the crunch of jicama and cilantro stems plus a hint of floral heat from the Tasmanian pepper makes this sauce a real treat. This sauce goes well with Kumamoto, Cortez Island, and many others.

Remember, it doesn't take a lot of sauce to flavor oysters. Avoid overwhelming the delicate oyster flavors by only adding a little of the sauce to each oyster

Tools	Comment
Mixing bowl.	
Measuring spoons	
Knife	For mincing the jicama and cilantro stems
Pepper grinder	For grinding the Tasmanian Pepper

Amount	Ingredient	Comment
2 Tb	Champagne vinegar	
1 Tb	Cilantro stems	Finely diced to grains of rice size
1/8 Tsp	Tasmanian pepper	Finely ground
1/8 Tsp	Sugar	

Instructions:

1. Dice the cilantro stems to the size of grains of rice.
2. Mix all the ingredients together, adding pepper and sugar for balance and heat.
3. Open the oysters, and set them on a bed of ice.
4. Add a 1/8 to 1/4 teaspoon of the sauce to each oyster.