

BBQ Oyster Grill

<http://bbgoystergrill.com>

Oyster Sauce - Hogwash

(Courtesy of Hog Island Oyster Co. A spicy twist on mignonette sauce)

Makes 1 ½ cups

| Tools | Comment |
|-------------------|---------|
| Small mixing bowl | |
| Measuring cups | |
| Citrus juicer | |

| Amount | Ingredient | Comment |
|---------|------------------------------------|---------------------------|
| ½ Cup | Seasoned rice vinegar | |
| ½ Cup | Unseasoned rice vinegar (natural) | |
| Juice | Two limes | |
| 2 | Jalapeno chiles | Seeded and finely diced |
| 2 | Shallots | Peeled and finely chopped |
| ½ bunch | Cilantro | Coarsely chopped |

Instructions:

1. Combine all ingredients and serve in a bowl.
2. Add the sauce to oysters as they cook.

If you are making it ahead of time, add the cilantro just before using it.