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Delicious oysters can be prepared and presented in a number of ways. You can fry them, eat them fresh, steam or boil, you name it. Dress up your fresh oysters with this Raspberry Oyster Mignonette sauce and impress your friends at your next dinner party.

Ingredients

- 1 Cup Raspberry Vinegar
- 2 Tbsp Finely Chopped Italian Parsley
- 3 Tbsp Finely Chopped Shallots
- 1 Tbsp Black Pepper Crushed
- 2 Tsp Fresh Squeezed Lemon Juice

Method

Combine all ingredients in a stainless steel mixing bowl and whisk vigorously until well combined. Serve with your favorite fresh oysters.

Recipe courtesy of [Fly-N-Fish Oyster Bar & Grill](#).

<http://www.pelicanhillmagazine.com/stories/fly-n-fish-oyster-bar-grill-recipe/>