

Cucumber and Smoky Oyster Mignonette Sauces

Ingredients

- 1 cup rice wine vinegar
- 1/4 cup shallots, minced
- 1 piece fresh ginger
- 1-inch, peeled and grated
- 2 fl. oz. [Monin Cucumber Syrup](#)
- black pepper, freshly ground
- 1 cup rice wine vinegar
- 1/4 cup shallots, minced
- 1/2 teaspoon Tabasco® hot sauce
- 2 tablespoons [Monin Hickory Smoke Syrup](#)
- black pepper, freshly ground



Yield: ½ cups sauce

Garnish: Cinnamon Powder

Preparation

1. CUCUMBER MIGNONETTE
2. In a small bowl, combine the rice wine vinegar, shallots, ginger, Monin Cucumber Syrup and several turns of freshly ground black pepper; mixing with a fork. Cover and chill for at least 1 hour or up to the day before you plan to serve, to allow the flavors to come together. Serve with raw oysters.
3. SMOKY MIGNONETTE
4. In a small bowl, combine the rice wine vinegar, shallots, Tabasco, Monin Hickory Smoke Syrup and several turns of freshly ground black pepper; mixing with a fork. over and chill for at least 1 hour or up to the day before you plan to serve, to allow the flavors to come together. Serve with raw oysters.