



### **Basic Mignonette Sauce**

#### **Ingredients:**

- ½ Cup Vinegar, champagne, red, white, or apple cider, just not balsamic
- 2 Tablespoon Shallots, peeled and thinly sliced
- 2 Tablespoon Italian Parsley, roughly chopped
- ½ Teaspoon Black Pepper
- Kosher Salt, to taste
- Ground Red Chili, to taste

#### **Preparation Instructions:**

1. Combine all ingredients in a bowl and mix well.
2. Serve immediately or store in the refrigerator for up to one week.
3. Enjoy with Oysters on the Half Shell.

**Keep It Paleo!**