

Oysters on the Half Shell with Rosé Mignonette

Ingredients:

1/2 cup sparkling rosé

2 shallots, minced

1 tablespoon white wine vinegar

1/4 teaspoon freshly ground pepper

2 dozen oysters, shucked

Shaved ice, for serving

Directions:

In a bowl, combine the rosé, shallots, vinegar and pepper. Arrange the oysters on a bed of ice and serve with the mignonette

Yield: 2 dozen oysters