

willapa bay oysters in the nude

with walla walla onion wash...

- 1/2 cup minced sweet walla walla onion
 - 1/4 cup apple cider vinegar
 - 1/4 cup rice wine vinegar
 - 1/2 cup local apple cider
 - 1/8 tspn sugar
 - 1/8 tspn salt
 - 1/4 tspn finely crushed peppercorns
- 12-18 fresh shucked oysters

Peel and coarsely chop the onions.

Put them into a food processor and pulse a few times, until they are finely minced, but not mush. Place the minced onions and any liquid released from them in a non-reactive (glass or pyrex) bowl.

Add the vinegars cider, sugar and salt. Stir with a whisk. Add the freshly crushed pepper. Stir with the whisk.

Cover with plastic wrap and chill in the refrigerator for a minimum of four hours.

For best results, store for at least 2 days before using.

The mignonette flavor will be better blended the longer it sits.

You may notice that the crushed peppercorns may sink to the bottom of the bowl as the mignonette rests.

If you see this, just give it a little stir. The mignonette will last up to a month in the refrigerator.

To serve, shuck the oysters. Make sure that the oyster is loose in the shell before serving.

Usually the mignonette sauce is served in a small bowl with a small spoon, alongside the oysters on a platter.

People can scoop a small amount of the mignonette (1/8 of a teaspoon or so) onto their oyster before eating.