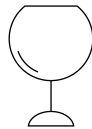


CUCUMBER AND SMOKY OYSTER MIGNONETTE SAUCES



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



GLASSWARE

16 Culinary



GARNISHES

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.