

## RAW WHITE STONE OYSTERS WITH ARONIA BERRY MIGNONETTE

FROM CHEF JEREMIAH LANGHORNE ~ THE DABNEY

### INGREDIENTS

- 12 WHITESTONE OYSTERS (SCRUBBED AND CLEANED)
- ½ CUP ARONIA BERRY VINEGAR\*
- 2 SHALLOTS MINCED
- BLACK PEPPER TO TASTE
- 2 QUARTS CRUSHED ICE

### METHOD

- MIX THE VINEGAR AND THE SHALLOTS TOGETHER AND SEASON WITH PEPPER
- SHUCK THE OYSTERS AND PLACE ON CRUSHED ICE
- READY TO EAT

NOTE: THE MIGNONETTE IS BEST PREPARED IMMEDIATELY BEFORE SERVING

\*YOU MAY SUBSTITUTE ANY VINEGAR OF YOUR CHOICE, HOWEVER IT IS WORTH SEEKING OUT A LOCAL VINEGAR AT YOUR FARMERS MARKET OR LOCAL MERCHANT.

**TO ORDER WHITE STONE OYSTERS, VISIT: [WHITESTONEOYSTERS.COM](http://WHITESTONEOYSTERS.COM)**

**LEARN MORE ABOUT CHEF JEREMIAH LANGHORNE + THE DABNEY: [THEDABNEY.COM](http://THEDABNEY.COM)**

