

Recipe

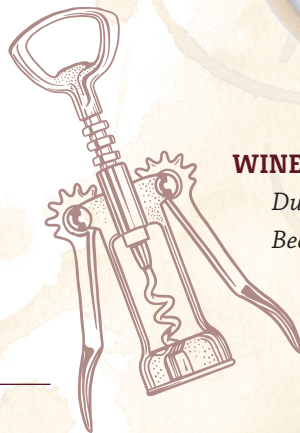
MIGNONETTE WITH A TEXAS FLAIR

INGREDIENTS

- 2-3 dozen *Blackjack Point Oysters*
- 1/4 cup rice vinegar
- 1 tsp *Kelley's local Texas Wildflower honey*
- 1 small shallot
- 1/2 tsp lemon juice
- 6-8 *Chili Pequins*, the official Texas state native pepper
- 1/4 tsp fresh ground white peppercorns

INSTRUCTIONS

Combine all ingredients (except oysters) in a small food processor and pulse just enough to make a uniform consistency. Shuck the *Blackjack Point Oysters* and top with a small amount of the Mignonette.



WINE PAIRINGS

Duchman Roussanne or
Becker Vineyards Viognier



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CREDIT: BLACKJACK POINT OYSTER COMPANY



TEXAS DEPARTMENT OF AGRICULTURE

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