
Meyer Lemon-Ginger Mignonette

The Essential Southern Living Cookbook

Preparation Time: 10 minutes

Start to Finish Time: 40 minutes

Standing Time: 30 minutes

A sauce for serving with Grilled Oysters

1/2 cup champagne vinegar

1 1/2 tablespoons fresh Meyer lemon zest

6 tablespoons lemon juice (from one Meyer Lemon)

1 (6 tablespoons) shallot, minced

2 tablespoons fresh ginger, peeled and minced

1 teaspoon black pepper

1/2 teaspoon fine sea salt

In a bowl, combine the vinegar, lemon zest, lemon juice, shallot, ginger, pepper and salt. Stir well.

Let stand for 30 minutes before serving with oysters.

Yield: 2 cups

Condiments, Sauces

Per Serving (excluding unknown items): 57 Calories; trace Fat (3.0% calories from fat); 2g Protein; 13g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 10mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Vegetable; 0 Fat.