



Oysters with Bayou Verde Mignonette

Nathan Herring

Brightside Oysters

1 large shallot, peeled and minced
½ cup finely chopped parsley (plus 1 Tbsp finely chopped stems)
½ cup finely chopped cilantro (plus 1 Tbsp finely chopped stems)
½ cup finely chopped carrot
1 small jalapeno, seeded and minced (optional)
Juice of 1 lemon
Juice of 1 lime
1/3 cup seasoned rice vinegar
1/3 cup unseasoned rice vinegar
1/4 cup fish sauce
12 to 18 freshly shucked oysters on the half shell

Combine all the sauce ingredients in a medium bowl and let the mixture sit at room temperature for at least 30 minutes while shucking the oysters. Serve as a topping for the raw oysters. The mignonette can be stored, covered, in the refrigerator, but is best when used within 5 days. Leftover mignonette can be used as a dressing for salad greens.