



Balsamic Sauce "Mignonette"

Makes a Generous 1/2 Cup

Often thought of as strictly a dressing for raw oysters, Sauce Mignonette is a French mixture of freshly-ground pepper, shallots, and wine vinegar. When made with aged balsamic vinegar, the sauce becomes a compelling counterpoint to pasta or ravioli, especially when a variety of cheeses, fresh basil or fresh tomatoes are included.

Ingredients

White and Pink Peppercorns combined and coarsely ground to yield a scant 2 tablespoons
2 medium shallots, peeled and sliced paper thin
1/2 cup 12-15 year aged balsamic vinegar (can substitute 1 cup of grocery store brand balsamic vinegar, reduced over medium-low heat to 1/2 cup)
Szechuan Peppercorns, for seasoning

Preparation

Combine all the ingredients in a small glass bowl. Cover and refrigerate until ready to serve. Can be prepared a full day in advance. The flavors and aromatic quality of the sauce will develop over time, so allow at least a few hours for your sauce to cure. Add a final punctuation to the sauce with a few grinds of fresh Szechuan Peppercorns.

courtesy of www.TheresAChefinMyKitchen.com