



Pickled Red Onion Mignonette

By Chef Garrett Smythe, The Wicked Oyster

Ingredients & Preparation

Pickled Red Onions

- (3/2/1 ratio of vinegar/water/sugar)
- 6 cups white distilled vinegar
- 4 cups water
- 2 cups granulated sugar
- 1/4 cup salt
- 5 lbs red onion (cleaned and sliced)

Method:

- Bring vinegar, water, sugar, and salt to a boil
- Immediately pour over sliced onions and let cool

Note: This is more onions than you will need for the mignonette recipe, but they will keep submerged in their liquid in the refrigerator indefinitely. There is almost no sandwich that doesn't play well with pickled red onions.



Pickled Red Onion Mignonette:

- 450g Pickled red onion liquid
- 300g minced pickled red onion
- 50g maple syrup
- 10g fresh ground black pepper

Method:

- Put all ingredients in a bowl and stir to combine
- Spoon mignonette over oysters
- ENJOY!

Note: This also makes a good amount of mignonette that can be kept submerged and ready in the fridge indefinitely.

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