



Cocktail Sauce + Red Wine Mignonette Sauce

Chefs Mike Wiley and Andrew Taylor from Big Tree Catering

*Cocktail sauce and red wine mignonette sauce are two trusty old oyster workhorses.
Why? Because (most) people love them with shellfish!*

SERVINGS: about 2 cups

INGREDIENTS

FOR THE COCKTAIL SAUCE

- ½ cup prepared horseradish
- 2 tablespoons fresh lemon juice
- 2 teaspoons Worcestershire sauce
- 1 ½ cups ketchup

FOR THE RED WINE MIGNONETTE

- 1 ½ teaspoon whole black peppercorns
- 2 shallots, minced
- 1 cup red wine vinegar
- 1 tablespoon balsamic vinegar

METHOD

FOR THE COCKTAIL SAUCE:

In a small bowl, mix together the horseradish, lemon juice, Worcestershire, and ketchup. Serve immediately or store in an airtight container in the fridge for up to a month.

FOR THE MARSALA ZABAGLIONE:

In a dry pan over medium heat, toast the peppercorns for 30 to 60 seconds, until they become fragrant, then remove them from the pan to cool slightly. In a spice grinder, grind the peppercorns to a coarse powder. In a small bowl, stir together the peppercorn powder, shallots, and both vinegars, and let sit for at least an hour, or up to overnight, so the flavors can meld. Store in an airtight container in the fridge for up to 1 month.