

ALDERBROOK

RESORT & SPA

Spring Rhubarb Mignonette Ingredients

- 1 medium sized stalk rhubarb - the darker red the better
- 2 cups white balsamic vinegar (or white wine vinegar + 1 t. sugar)
- 1 shallot - minced finely
- 5 springs thyme - stem on
- pinch salt



SPRING RHUBARB MIGNONETTE

Cooking Instructions



Cut the rhubarb into small pieces and simmer gently with the vinegar and thyme for ten minutes.

Remove from heat, cover, and let sit for two hours.

Strain the vinegar to remove the rhubarb pieces and thyme.

You should be left with a pink and fragrant vinegar.

Stir in the salt, and minced shallot.

Can be stored for one week in a sealed, airtight container in the refrigerator.

Use as a topping on raw oysters or mix with extra virgin olive oil for a light vinaigrette on garden greens.