



## MIGNONETTE THREE WAYS

**PREP TIME**  
10 MIN

**TOTAL TIME**  
40 MIN

**YIELD**  
½ CUP OF EACH MIGNONETTE

**DRY CREEK VINEYARD WINE PAIRING**

50<sup>TH</sup> ANNIVERSARY SPARKLING CHENIN BLANC OR DRY CHENIN BLANC



### INGREDIENTS

#### FOR CLASSIC MIGNONETTE:

- 2 shallots, finely diced
- ½ cup white wine vinegar
- 4 tsp black pepper, freshly cracked
- Salt, to taste

#### FOR SWEET MIGNONETTE:

- 1 shallot, finely diced
- ¼ cup white wine vinegar
- ¼ cup rice wine vinegar
- ½ Asian or Bosc pear, finely sliced, julienned
- Salt, to taste

#### FOR SPICY MIGNONETTE:

- 2 shallots, finely diced
- ½ cup white wine vinegar
- 2 tbsp jalapeño pepper, minced
- 2 tsp black pepper, freshly cracked
- 1 tsp Tabasco sauce
- Salt, to taste

### METHOD

Add ingredients to a large bowl and stir to combine. Let marinate for at least 30 minutes before serving.

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