



45°N

63°W

THE “COOL AS A CUCUMBER” MIGNONETTE

INGREDIENTS:

- 1/3 cucumber, peeled
- ½ firm, crisp apple (Jonah Gold or Honey Crisp)
- 1 tsp mustard seeds
- 4 sprigs fresh dill
- ½ cup champagne vinegar or white wine vinegar

12 freshly shucked Nova Scotia Oysters

INSTRUCTIONS:

Cut peeled cucumber into quarters, lengthwise. Lay on cutting board with seeds facing up, and remove. Cut the seedless cucumber quarters in half lengthwise one last time and finely dice. Transfer to a small bowl. Cut apple into thin slices and line them up. Cut slices vertically into matchsticks, then form a stack. Line up the matchsticks and finely dice. Add finely diced apples to bowl. Heat a dry pan over medium heat for 2-3 minutes. Turn heat

off and add mustard seeds to pan. Roll the pan around to toast the seeds and after 20 seconds add to bowl. To finish, pick dill leaves from stem, add to bowl with the other ingredients, and cover with champagne vinegar. Spoon mignonette over freshly shucked Nova Scotia oysters. Mignonette can last up to 5 days in the fridge and is best enjoyed after sitting for at least 5 minutes.