

**RECIPE FOR:
Mignonette Sauce**

INGREDIENTS	AMOUNT	MEASURE
RED WINE VINEGAR	1	QTS
WHITE WINE VINEGAR	2	QTS
WHOLE PEPPERCORN	2	TBSP
SHALLOTS	.25	cup
SALT	1	TSPOON
SUGAR	5	TSP

COOKING INSTRUCTIONS:

1. Toast peppercorns
2. Place all ingredients in sauce pan and bring to boil then strain and cool.