

# Dressed Oyster Mignonette

**Chef Zane Rego**

**Drift Seafood & Raw Bar**

HISTORIC LEWES  
**FARMERS MARKET**

- 1 cucumber, grated
- 2 small chopped sweet onions
- 5 basil leaves sliced thin
- 1 cup sugar
- 4 cups champagne vinegar
- 2 cups water
- 1 cup salt

