

Halibut Fillets in Caper Sauce

Category: Seafood

Servings: 2

Rating: 10

Source: Northwest Bounty

Description:

Ingredients:

Halibut fillet	2 8 ounce (1/2-inch thick)
flour, all-purpose	1/2 cup seasoned
egg	2 well beaten
butter, unsalted	2 tablespoon
vegetable oil	2 tablespoon
dry white wine	1/2 cup
butter, unsalted	3 tablespoon
lemon juice	1 tablespoon fresh
capers	1 tablespoon

Instructions:

Dip halibut into flour, coating lightly on both sides. Dip into beaten eggs. Heat butter & oil. Saute halibut till golden (3 to 4 minutes per side.) Transfer to a heated platter and pour off oil. Pour wine into pan used for cooking the fish and bring to a boil. Boil one minute. Remove from heat and stir in butter, lemon juice, and capers. Pour sauce over the fish and serve.