



WWW.SUNDSLIDGE.COM

FRESH SALMON WITH HERB & CAPER BUTTER

4, 6oz. Fresh Salmon Filets

Baste filets with olive oil, salt and pinch of white pepper

Grill, pan sear or broil.

For Butter:

1 lbs. Unsalted butter (softened or brought to room temp, but not melted)

Kosher salt to taste

1 to 2 tbsp. Capers

1 tbsp. Fresh minced dill

Couple dashes tobasco sauce

Combine all ingredients together in a food processor or in a mixing bowl. Roll into a tube that is about 1 ½ in. in round. Wrap in foil and chill in refrigerator for future use.

Slice into pads and serve over hot salmon just before serving.

