**Roasted Salmon with Horseradish crust**

 **and a caper butter sauce**

**Servings:**

2

**Ingredients**

* 2 tablespoons prepared horseradish
* 2 tablespoons Dijon mustard
* 1 tablespoon finely chopped flat-leaf parsley
* 1 tablespoon onions finely chopped
* 1 Teaspoon chopped garlic
* 1 tablespoon extra-virgin olive oil
* ½ cup breadcrumbs
* 2 ea 5-6 oz skinless salmon fillet (about 1 inch thick)
* ¼ teaspoon salt
* ¼ teaspoon ground pepper

**Directions**

Sauté the onions and garlic in oil until translucent.

Add the breadcrumbs, mustard, horseradish and parsley and mix well

Place the salmon skin down in a medium sauté pan with 2 oz oil and sauté for 2 minutes. Turn over. Top with the crumb topping and bake in a 425-degree oven for 6-8 minutes

Caper Butter sauce

* ½ cup dry white wine (such as Sauvignon Blanc)
* 2 tablespoons lemon juice
* 2 tablespoons heavy cream
* 2 teaspoons very finely minced shallots
* 4 ounces cold unsalted butter, cut into 1-inch cubes
* 2 Tbsp capers
* salt to taste

**Directions**

1. Place wine, lemon juice, cream, and shallots in a saucepan. Bring to a simmer over medium-high heat. Reduce heat to medium and let simmer until liquid is reduced by about 75%, 4 to 5 minutes.
2. Reduce heat to the lowest setting and whisk in 2 cubes butter. Keep butter moving until it completely melts. Add a few more cubes, whisking continuously so butter emulsifies into wine-lemon juice mixture. Continue to add remaining butter, a few cubes at a time, until sauce has a thick, luxurious texture, 4 to 6 minutes.
3. Remove the saucepan from heat. Add the capers

<https://www.youtube.com/watch?v=39h55xh0u9I&t=41s>

