

Tim Farmer's Country Kitchen

LEMON BUTTER STRIPER

Flour, Salt & Pepper
Striper Filets
Olive oil
½ cup shallots, chopped
3 cloves garlic, pressed
1 cup white wine
½ cup lemon juice
Dash of Worcestershire
Dash of hot sauce
Salt and pepper to taste
½ cup heavy whipping cream
2 sticks butter, room temperature
Capers (optional)
Diced Tomatoes



Coat striper filets in flour, salt and pepper. Add olive oil to skillet over medium/high heat. Add fish and brown both sides (2-3 minutes per side) until flaky. Remove fish from skillet and set aside. Add onions and garlic and stir until soft. Add in half of wine and stir, scraping up brown bits from bottom of pan. Add remaining wine, lemon juice, Worcestershire, hot sauce, salt and pepper. Reduce down for 3 minutes. Add cream, stir and cook down for 1 minute. Add butter 1 tablespoon at a timing, stirring well between each until thickened. Pour over fish and top with capers and diced tomatoes.

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