

Caper sauce for fish and vegetables

3 T. butter

1 scallion sliced

1 T. capers

1 chopped anchovy or a squeeze of anchovy paste

2 cloves garlic, grated

Splash of cider vinegar or lemon juice

Asst. herbs – like microgreens

Melt 3 tablespoons butter in a skillet or small saucepan over medium heat. Once the foam subsides, add a sliced scallion or about a tablespoon of a chopped onion, shallot or leek, 1 tablespoon capers (rinsed, if salted, or drained, if brined), and 1 chopped anchovy or paste and let it sizzle until the capers brown a little and the anchovy dissolves.

Add 2 cloves grated garlic, and a splash of cider vinegar or lemon juice (or another acid), and let it cook until the garlic scent fills the kitchen, 1 minute or so. Taste it to make sure the flavors are balanced. Adjust salt and vinegar.

Pour this over broiled fish or roasted vegetables and garnish with lots of chopped herbs or microgreens.