

## Cod with Caper Sauce

### Ingredients:

- 1/4 cup Vegetable Oil
- 1 pound Cod Fish in 2 Filets 1-1 1/2 inches thick
- 2 tablespoons Unsalted Butter
- 1/2 teaspoon Kosher Salt
- 1 each Shallots Sliced Thin
- 1 tablespoon **Ambrosia**® Non-Pareille Capers
- 1 tablespoon Caper Brine
- 1 tablespoon **Ambrosia**® Lemon Juice
- 2 tablespoons **Ambrosia**® Giardiniera Chopped

### Instructions:

- In a large skillet or frying pan, heat the vegetable oil over high heat until it just begins to smoke.
- Gently add cod filets, allowing them to sear against the oil for a moment before dropping to ensure they don't stick.
- While frying, spoon some of the hot fat from the pan over the top of the fish filets. Cook the first side for about 4 minutes.
- Flip the fish and add butter, still spooning the hot fat over the fish filets. Cook for about two minutes or until golden brown. Remove pan from heat.
- Set fish aside to rest/drain.
- In hot pan still off heat, add the shallots and cook until soft and golden brown, about two minutes.
- Add capers, brine, and lemon juice to shallots and cook until hot, about 30 seconds.
- Place the fish filets on serving plates, spoon the caper butter sauce over the fish, and garnish with giardiniera.



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