

Salmon And Caper Sauce

Ingredients

2 slices of salmon, 1/4 lb. batter, 1/2 teaspoonful of chopped parsley, 1 shalot; salt, pepper, and grated nutmeg to taste.

Method

Lay the salmon in a baking-dish, place pieces of butter over it, and add the other ingredients, rubbing a little of the seasoning into the fish; baste it frequently; when done, take it out and drain for a minute or two; lay it in a dish, pour caper sauce over it, and serve. Salmon dressed in this way, with tomato sauce, is very delicious.

Source: Mrs Beeton's Book of Household Management (1861)

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