

## GUASTELLO'S VILLAGE MARKET

# Lemon Caper Sauce aka Piccata Sauce

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Serves 6

### Ingredients

1/2 cup salted butter, cut in pieces  
2 cloves garlic, finely minced  
2 Tbsp lemon juice, fresh squeezed  
4 Tbsp capers, drained  
2 Tbsp parsley, finely minced  
sea salt to taste

### Instructions:

Melt the butter over low heat in a small skillet.

Add the garlic and sauté gently for a minute. You don't want to brown the garlic, you are merely infusing the flavor into the butter and taking the raw edge off.

Whisk in the lemon juice and capers and let the sauce gently simmer for another minute or so. Add the parsley and season with salt if needed.

### Variations on your Sauce:

USE CHIVES TARRAGON, OR THYME instead of parsley.

CUT THE BUTTER IN HALF and replace it with white wine for a lighter sauce.

USE SHALLOTS instead of garlic for a less pungent sauce or use both.

SUB CHOPPED GREEN OLIVES for the capers.

MAKE A VEGAN LEMON CAPER SAUCE using extra virgin olive oil instead of butter.

SPICE IT UP with a few red pepper flakes.

ADD A TOUCH OF HEAVY CREAM for a creamy sauce.

ADD MUSHROOMS OR ARTICHOKEs for a heartier sauce.

### Cook's Notes:

Lemon caper sauce can be made ahead and refrigerated for up to a day or two. Reheat very gently over low heat to serve. If you try to heat this sauce over too high a heat, or too quickly, it will break.

***Credit: [theviewfromgreatisland.com](http://theviewfromgreatisland.com)***