



From Our Boats To Your Table!

## Triggerfish with Spicy Lemon Butter Sauce

### Ingredients

- 2 ounces butter, room temperature
- 1 lb Triggerfish, 2 fillets
- 1 tablespoon salt
- 1 tablespoon ground black pepper
- 2 ounces white wine
- orange habanero or other citrus hot sauce, to taste
- 1/2 small onion, chopped fine
- 1 tablespoon lemon juice
- 1 teaspoon capers

### Directions

Add butter to saute pan or skillet and place over medium heat. Season fish with salt and pepper. Place each fillet in skillet and saute until light golden brown add drops of hot sauce to top of fillet. Flip fish, add hot sauce and saute again until each fillet is cooked thoroughly. Remove fish from pan. Reduce heat and add wine to skillet. Add onion and stir slowly but continuously for about 2 minutes. Add lemon juice and capers. Continue to stir until a sauce with a suitable texture develops. Drizzle sauce over the fish to taste.