French-Style Sauger with Butter and Capers

Ingredients

4 boneless sauger fillets
2 tablespoon of all-purpose flour
6 tablespoons of butter, separated
2 tablespoon of capers, drained
Kosher salt
1 lemon

Directions

Step 1

Rinse fillets under cold water and dab dry with paper towels. Season with kosher salt and lightly dredge in flour. Set aside.

Step 2

Add 4 tablespoons of butter to a pan (one that could fit all the fillets in one layer, allowing plenty of room in between fillets) and heat over medium-high. The butter will begin to form large bubbles and sizzle. Once the bubbling subsides, leaving just small bubbles and the sizzling stops, the butter is now hot enough.

Step 3

Add the fish flesh-side down and cook until golden brown; aim to cook the fish three-quarters of the way through on this first side. Add the capers in between the fillets to get crispy as well, stirring occasionally. If the capers brown too quickly, transfer them to a small plate or bowl.

Step 4

When the flesh side of the sauger becomes golden, carefully flip with a fish spatula and cook the skin side until cooked through—another 2-3 minutes. Meanwhile, add the remaining butter to the hot pan and baste the fish. Increase amount of butter as desired.

Step 5

Squeeze lemon juice, to taste, over the fillets. Serve hot with capers and leftover butter in the pan drizzled on top.