

LIGHT LAGER 99 SAUCE FOR FISH



INGREDIENTS

4 Salmon 6 oz. fillets, grilled

SAUCE

½ cup yellow onion, diced

1 shallot, minced

2 cloves garlic, minced

½ tsp red pepper flakes

½ tsp black pepper

½ tsp salt

8 Tbsp. cold unsalted butter (1 stick),
cut into 8 pieces

1 (12oz.) Yuengling Light Lager

1 tsp fresh dill

2 tsp chopped capers

Juice from ½ of a lemon

INSTRUCTIONS

Heat 1 Tbsp. of butter in a small saucepan over medium heat and add the onion, shallot, red pepper flakes, salt, and pepper. Cook until translucent, approximately 6 minutes. Add the garlic and stir for 30 seconds. Add the beer and simmer on low until reduced by 2/3, stirring occasionally.

Carefully transfer to a blender or food processor and blend until smooth. Return mixture to the pan and slowly whisk in the remaining butter, one piece at a time. Once the butter has been incorporated, stir in the dill, capers, and lemon juice. Adjust seasonings as needed. Serve over grilled salmon.



FROM THE KITCHEN OF:

SHERYL YUENGLING

WWW.YUENGLING.COM/FOOD

★ LIGHT ★
LAGER
99
CALORIES