



FRESH TURBOT WITH WINE & CAPER SAUCE

2 lbs. Wild Fresh Turbot Fillets
1 – 9 oz. pkg. instant hollandaise sauce mix
2 tbsp. lemon juice
4 tbsp. green onions, thinly sliced
3/4 cup tomatoes, finely chopped
3 tbsp. capers, rinsed and drained
1/2 tsp sugar
3/4 cup dry white wine
2 tbsp. butter
2 tbsp. Heinen's All Natural Olive Oil
Sea salt and black pepper to taste

Prepare hollandaise mix according to directions. Once hollandaise sauce is completed, add lemon juice, green onion, tomatoes, capers and sugar. Stir gently to mix all ingredients.

Add white wine and gently stir for 10 minutes on low heat or until wine and hollandaise have mellowed. Add butter and continue to stir until butter has melted into the sauce. Cover sauce and keep warm.

Preheat broiler. Arrange turbot's fillets on broiler pan. Brush fillets with olive oil. Season with sea salt and pepper to taste. Broil fish 4 inches from heat, about 10 minutes, or until fish flakes easily with a fork.

Serve fish at once with wine caper sauce spooned over top.

Makes 4 servings