

Salmon with Jalapeno Lime Sauce

Servings: 4

Source: "One Magnificent Cookbook" (from Bob and Joan)

Ingredients

- 4 Salmon Fillets
- 2 Freshly Squeezed Lime Juice
- 3 teaspoons Butter, Melted
- Salt And Pepper
- Chopped Chives And Lime Wedges, As Garnish
- 3 teaspoons Butter
- 4 Jalapeno Peppers, Seeded And Chopped
- $\frac{2}{3}$ cups Sour Cream
- $1\frac{1}{2}$ teaspoons Freshly Squeezed Lime Juice
- Salt And Pepper

Method

Preheat oven to 500 degrees.

Butter a shallow baking dish. Place salmon in dish with skin side down.

Mix lime and butter. Brush mixture over salmon. Sprinkle with salt and pepper. Let stand 20 minutes.

For Sauce:

Melt butter in saucepan over medium heat. Add peppers and cook until tender. Add sour cream and stir until thoroughly heated. Do not boil. Stir in lime juice, salt and pepper. Keep warm.

Bake fish until almost opaque, approximately 12 minutes.

Serve with Jalapeno Lime Sauce garnished with chives and lime wedges.