

Tom's Creamy Lemon Sauce

1 Tablespoon extra virgin olive oil
1 glove garlic, minced
1/4 cup lemon juice
2 Tbsp capers
1 tsp lemon--pepper seasoning
1/2 cup fat free sour cream

Heat oil in a small saucepan over medium heat. Add the garlic and cook for 1 minute. Reduce heat to low. Stir in the lemon juice, capers, and lemon-pepper seasoning and cook for five minutes. Add the sour cream and cook for 5 minutes or until heated through.

Serve over baked salmon or other fish.

That's all there is to it! Enjoy