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# Baked Salmon with Horseradish Mayonnaise

## Ingredients

- 1 pounds fish, salmon fillet, cut into 4 pieces
- 2 tablespoon shallot(s), chopped
- 1/4 cup(s) wine, dry white, or vermouth
- 2 tablespoon mayonnaise, light
- 2 tablespoon sour cream, light or fat-free
- 2 teaspoon lemon juice, fresh
- 2 teaspoon horseradish, prepared, drained
- 2 teaspoon capers, drained (optional)

## Preparation

1. Preheat the oven to 450 degrees F. Prepare a shallow roasting pan or baking dish with nonstick pan spray.
2. Place the salmon fillets, skin-side down, in the pan. Sprinkle the shallots over the slices; pour wine evenly over all. Bake 6 to 8 minutes, or just until the fish is opaque.
3. While the fish is cooking, combine the mayonnaise, sour cream, lemon juice, horseradish, and capers, if desired, in a small bowl; mix well.
4. Transfer the salmon and shallots to warm serving plates with a slotted spatula. Top each serving with a heaping tablespoon of horseradish mayonnaise. Garnish with capers, if desired.