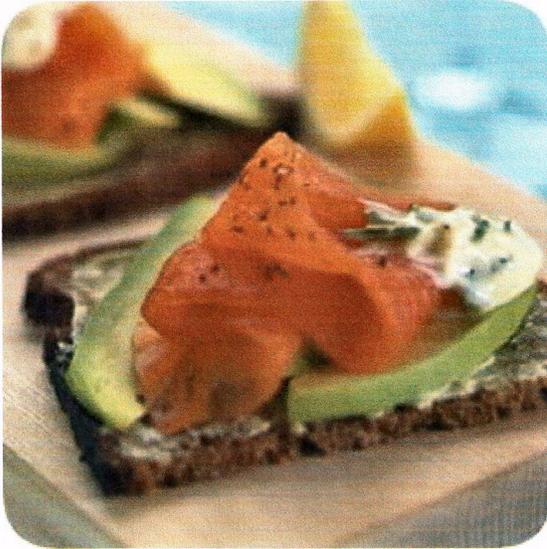


## **Smørrebrød:**

1. Smoked salmon and avocado
2. Cucumber radish
3. Smoked cheese salad
4. Roastbeef, horseradish, and curry mayo
5. Frikadeller and red cabbage
6. Leverpostej and pickled red beets
7. Havarti cheese with radish and cucumber
8. Shrimp and egg
9. Herring and onion
10. Blue cheese with apple and bacon

## **Smørrebrød: Smoked Salmon and Avocado (Røkt-Laks) with dill dressing**



- bread
- butter
- avocado
- smoked salmon

Top 1 slice of bread with  $\frac{1}{2}$  Tablespoon butter and top with sliced avocado and smoked salmon. Garnish with dill dressing.

### **Dill dressing:**

- $\frac{1}{2}$  cup mayonnaise
- 2 tablespoons and 2 teaspoons sour cream
- 1 tablespoon and 1- $\frac{1}{2}$  teaspoons half-and-half cream
- 1- $\frac{1}{2}$  teaspoons dill weed
- $\frac{3}{4}$  teaspoon sugar
- $\frac{1}{4}$  teaspoon lemon juice
- $\frac{1}{8}$  teaspoon garlic powder
- $\frac{1}{8}$  teaspoon Worcestershire sauce
- In a small bowl

Combine all ingredients; stir until smooth. Cover and chill. Store in the refrigerator.

## **Smørrebrød: Radish and Cucumber**

- bread
- butter
- radishes, sliced
- cucumber, sliced
- dill

Butter each slice of bread and cut in half. Cover with overlapping slices of radish and cucumber.

## Smørrebrød: Smoked Cheese Salad



Rygeost is a very special smoked, soft cheese produced in Denmark. It has the taste of summer sun and is ideal for a light lunch with cold beer.

- 1-1/2 pounds rygeost or smoked ricotta
- 1 cup homemade mayonnaise  
(page 92 of the book)
- 1/2 pound radishes, coarsely chopped
- 1/2 cucumber, seeded and cubed
- 1/2 cup minced chives
- Salt and pepper

### For serving

- Rye bread
- Whole chives
- Chopped radishes

Mix the rygeost and mayonnaise together in a bowl, beating until there are no lumps remaining.

Add the radishes, cucumber, and chives and stir to mix. Season with salt and pepper. Serve on rye bread, garnished with whole chives and chopped radishes.

## Smørrebrød: Roastbeef, horseradish, and curry mayo



Serves four:

4 slices of **Bread**, preferably rye  
4 large thin slices of **Roastbeef**  
4 **Lettuce Leaves**  
1 **Tomato**  
1-2 tbs yellow **Curry Powder**  
4 tbs **Mayonnaise**  
**Horseradish sauce**

**Butter**  
**roasted Onion Flakes**  
**Sea Salt**

1. Butter the bread, divide the tomato into four quarters. Mix the mayonnaise with the curry-powder, horseradish, and a pinch of salt.
2. Add a slice of roast beef on every slice of bread, continue with a lettuce leaf and one of the tomato quarters.
3. Top the dish with a tablespoon of the curry mayonnaise, a teaspoon of roasted onion flakes and another pinch of sea salt.

## Smørrebrød: Frikadeller with red cabbage



### Ingredients

- 1/2 pound ground veal
- 1/2 pound ground pork
- 1/4 cup milk, or as needed
- 1/4 cup finely grated onion
- 1 egg
- 1/4 cup bread crumbs, or as needed
- 1/4 cup all-purpose flour
- 1/4 cup seltzer water
- salt and pepper to taste
- 1/4 cup margarine
- Pickled red cabbage

### Directions

- 1 Mix the veal and pork together in a bowl, and stir in the milk, onion, and egg. Mix the bread crumbs into the meat. Sprinkle in the flour, and knead well to mix. Stir in the seltzer water, season to taste with salt and pepper, and mix well. The mixture should be very moist, but not dripping.
- 2 Chill the meat mixture for 15 to 30 minutes in the refrigerator, to make the meatballs easier to form.
- 3 Heat the margarine in a large skillet over medium heat.
- 4 To form meatballs, scoop up about 2 1/2 tablespoons of meat mixture with a large spoon, and form the mixture into a slightly flattened, oval meatball about the size of a small egg. Place the meatballs into the heated skillet, and fry for about 15 minutes per side, until the meatballs are well-browned and no longer pink in the center.
- 5 Slice and put on buttered bread. Garnish with red cabbage

## Smørrebrød: Leverpostej with pickled red beets



3/4 cup melted butter  
3/4 cup flour  
2 cups milk  
1 1/2 pounds chicken livers  
1 large onion, sliced  
1 large apple, sliced  
3 teaspoons salt  
1 teaspoon fine ground black pepper  
1 1/2 teaspoon allspice  
3 eggs  
1 tablespoon anchovy paste  
8-10 strips of bacon

Pickled red beets

Using a blender, make a paste of the first three ingredients. Remove from blender, and put next three ingredients in blender and blend. Add to first mixture, with remaining ingredients (except bacon) and mix well. Pour into two loaf pans and cover with strips of bacon.

Bake one hour and ten minutes in a hot water bath in preheated 350° F oven.

Note: Can be frozen raw in loaf pans, thawed and baked later.

Slice and put on buttered bread. Garnish with sliced red beets.

*Original recipe from the Dana College Cookbook, Recipes and Reminiscence. 1984*

## **Smørrebrød: Havarti Cheese, Radishes, and Cucumber**

- bread
- butter
- leaf lettuce
- Havarti cheese
- radishes, sliced
- Cucumber, thinly sliced

Butter each slice of bread and cut in half. Top each slice with a well-dried lettuce leaf. Place two slices of cheese on each sandwich. Cover with overlapping slices of radish. Top with a twisted cucumber.

## Smørrebrød – Shrimp and Egg



### Ingredients:

- 1 slice Rugbrød (dark Rye bread)
- butter (at room temperature)
- lettuce
- 1 hard-boiled egg, sliced
- salad shrimp
- 1 tablespoon lemon juice
- salt and pepper
- mayonnaise

### Directions:

Place salad shrimp in a small bowl and toss with lemon juice, a pinch of salt and pepper. Spread a thin layer of butter onto rugbrød (if desired) and place lettuce on top. Then top with sliced egg, shrimp and mayonnaise.

## Smørrebrød: Herring and Onion



- teaspoons butter, softened
- 4 slices danish pumpernickel bread or 4 slices rye bread, crusts removed
- 1 (8 ounce) jar herring fillets, in wine sauce drained and fillets cut into 1-inch strips
- 1 medium sweet onion, cut into thin rings
- 1 tomato (8 thin slices)
- watercress or parsley sprig, for garnish

- 1 Spread 1 teaspoon butter on each slice of bread, being sure to cover each completely.
- 2 Cut each buttered slice in half crosswise or into 2 (4-by-2-inch) pieces.
- 3 Top each piece of bread with one-eighth of the herring, placing the fish smooth-side up.
- 4 Top each with several onion rings and 1 tomato wedge.
- 5 Garnish with watercress or parsley.

## Smørrebrød: Blue Cheese and Apple With Bacon

*Pork and apples are often served together in Denmark, especially in winter. In this recipe, crispy bacon and tart apple are complemented by sharp blue cheese as a variation on this traditional combination.*



- 4 slices applewood-smoked bacon
- Lightly salted European-style butter
- 2 pieces rye bread
- Danish blue cheese
- 1 Granny Smith apple, halved, cored, thinly sliced
- 1/2 lemon
- Fresh chives
- Freshly ground black pepper

Fry bacon in a skillet over medium heat until crisp. Drain on a plate lined with paper towels. Spread rye bread with butter. Cut cheese in slices 1/4-inch thick and lay over bread. Rub apple slices with lemon half. Arrange apple slices over cheese. Snap each bacon slice in half. Arrange bacon over apples. Garnish with chives and freshly ground black pepper.