

# Smørrebrød

*Suggested ingredients to Serve 4:*

## Ingredients

1/2 pound shrimp, 16-20 count, peeled and deveined  
3 extra large eggs  
1 jar roll-mop pickled herring fillets  
vodka cured gravlax  
1/2 pound rare roast beef  
mayonnaise  
sour cream  
prepared white horseradish  
coarse grain or dijon mustard  
fresh lemon juice  
freshly minced dill  
kosher salt and freshly ground black pepper  
rye and pumpernickel breads, sliced  
good quality unsalted butter, at room temperature

campari tomatoes  
hothouse or kirby cucumber  
mesclun lettuce leaves  
fresh dill and other herbs  
cornichons  
caper berries  
pickled onions

## Preparation

Bring a small saucepan of water to boil.

Add a pinch of sea salt and a few sprigs of dill to season it, then add the shrimp.

Turn the heat down and allow shrimp to simmer for 3 or 4 minutes, just until they turn opaque.

Immediately drain shrimp and rinse with cool water.

Slice them in half lengthwise--they'll lay nicely on the bread that way.

To dress shrimp, mix mayonnaise, a few drops of lemon juice, minced dill, kosher salt and black pepper.

Taste for seasoning and toss with the halved shrimp.

Hard boil 3 or 4 eggs; rinse them in cool water, peel them, slice them, season them.

To top herring, sauté onion rings lightly in olive oil over medium-low heat until soft and slightly golden. Set aside to cool.

Mix together sour cream, and lightly season with salt and pepper and a squeeze of lemon. as a sauce.

To top gravlax, mix sour cream, prepared white horseradish, a few drops of lemon, salt and pepper.

Mayonnaise mixed with coarse grain mustard makes a savory topping for rare roast beef.

Put it all together: lay out all of your breads and topping ingredients.

Make sure to have some good quality unsalted butter at room temperature for spreading.

Prepare embellishments: cut campari tomatoes into wedges, thinly slice a hothouse or kirby cucumber, rinse and dry some Mesclun lettuces and herbs (dill, of course, and any any other herbs you like).

Cornichons, caper berries and pickled onions make excellent garnishes as well.

Butter each slice of bread first, then begin layering away.

On one half of a slice of sunflower rye, lay out the egg slices, then top with the dressed shrimp.

A small dollop of of the mayonnaise dressing on top and a sprig of dill and it's ready to serve.

Top another bread with roast beef, mustard mayo and some cucumber slices.

Layer thinly sliced gravlax on bread with the horseradish cream and top with a cornichon.

Pickled herring fillets on black bread are crowned with sautéed onions, sour cream, and a caper berry.

Mix it up: try different dressings on different toppings, switch out the garnishes--you get the picture.

Line a serving platter with mesclun lettuce leaves, tomato wedges and cucumber slices.

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