

Dinner and a Book Recipes

Boller I Karry:

[Ball-R E Cari]

Danish Meatballs in Curry

This traditional Danish recipe is very popular among Danes of all ages. This was my mother's favorite dish, and even though she died almost twenty year ago, I still make it every year on her birthday. What better way of remembering the ones we have lost than by cooking their favorite meal? It can turn a sad occasion into a *hyggelig* evening. Do not be concerned if you are not a fan of spicy food. This a very mildly spiced dish, and many Danish kids are big fans.

Serves 4. Cooking time 1 hour and 35 minutes (including 1 hour for the mix to rest).

- 1 cup breadcrumbs, or 2 tablespoons flour
- 1 egg
- 2 onions, peeled and finely chopped
- 3 garlic cloves
- Salt and pepper
- 4 ½ pounds ground pork
- 4 cups beef stock

For the curry sauce:

- 2 tablespoons butter
- 2 heaping tablespoons of mild yellow curry powder
- 1 large onion, peeled and chopped
- 1 large leek, peeled and finely chopped
- 5 tablespoons flour
- ½ cup heavy cream
- Handful chopped fresh parsley

1. Place the bread crumbs or flour with the egg, onion, garlic, salt, and pepper in a big bowl and mix it well. Add the pork, mix it again, and leave in the fridge for 1 hour.
2. Take the mixture out of the fridge and use a spoon to form little balls. Add water to a cooking pot and bring it to a boil over the high heat. Add the beef stock and the meatballs into the boiling water and let them simmer for 5 to 10 minutes. Remove the meatballs from the water but retain some of the liquid for later use.
3. Melt the butter in a pot, add the curry powder and let it brown for a couple of minutes.
4. Add the chopped onion and leek and let them brown for a couple of minutes. Add flour and mix well. Then add some of the cooking liquid, little by little, stirring until the sauce thickens. Add the cream and the meatballs and simmer for about 12 minutes.
5. Garnish with parsley and serve with rice.

From: *The Little Book of Hygge* by Meik Wiking

Skibberlabskovs:
[skip-er-lap-scows]

Skipper Stew

This dish is a hearty down-to-earth stew, originally made on ships (hence the name), and is great for a brisk autumn day. Instead of brisket, you can use leftover meat, making it even more down-to-earth and *hyggelig*.

Serves 4-6. Cooking time 1 hour and 15 minutes.

- 1 ½ pounds brisket
- 3 onions
- 7 tablespoons butter
- 3-4 bay leaves
- 10-12 black peppercorns
- 4 cups chicken stock
- 3 ½ pounds potatoes
- Salt and pepper
- A handful of chives
- 4-6 pickled beets
- Rye bread

1. Cut the brisket into bite-size cubes.
2. Peel and chop the onions.
3. Melt the butter in a thick-bottomed pot or Dutch oven and sauté the onions until they are translucent (they should not brown).
4. Add the meat, bay leaves, and peppercorns, then pour the boiling chicken stock into the pot. It should just cover the meat and onions.
5. Cover and leave to simmer for about 45 minutes. Peel the potatoes and cut them into bite-size pieces.
6. Put half the potatoes on top of the meat and put the lid back on.
7. After 15 minutes, stir the contents of the pot and add the rest of the potatoes and a bit of extra chicken stock if needed. Simmer for another 15 to 20 minutes on low heat, remembering to stir frequently so that the stew doesn't burn on the bottom. The aim is for the meat to be sitting in a potato mash but there still to be whole pieces of tender potato.
8. Season with salt and pepper, and serve hot with a pat of butter, a generous amount of chives, one pickled beet per person, and rye bread.

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Hygge Wishlist:

10 things that will make your home more hyggelig

1. A hyggekrug (comfy chair)
2. A fireplace
3. Candles
4. Things made out of wood
5. Nature
6. Books
7. Ceramics
8. Think tactile
9. Vintage
10. Blankets and cushions

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