



Season 9 - Episode 908

A Norwegian Meal

Open Face Sandwiches

Take squares of pumpernickel bread, spread mayonnaise or butter smoothly and clear to the edge. Set up toppings in separate dishes and create your own open faced sandwiches:

Sardines, thinly sliced cucumbers, sliced grape tomatoes, rolls of herring, sprigs of dill, finely chopped parsley, egg salad, small shrimps, marinated onions etc.

Create as many sandwiches as you want. Place on a pretty, large dish, Cover with cling free Saran wrap and place in the refrigerator until time to serve.

Torsk

In a pan place small red tomatoes in water and start to cook, may be 20 minutes. In a strainer place 4-5 pieces of chunks of cod, cover and steam about 10 minutes. Meanwhile, melt butter. When everything is cooked, chop the potatoes into chunks and place them in a circle on a plate. Place the chunks of cod in the center and pour the melted butter over everything.

Roreboro or Cooked Berries

Cook a quart of sliced strawberries and whole raspberries in a little bit of water. If the berries are fresh, use more water. Stir in ½ cup sugar and a tablespoon of arrowroot (cornstarch). Cook until the mixture begins to thicken. Place in a bowl in the refrigerator and it will thicken. Sprinkle sliced almonds on top. Please whipping cream (not whipped) in a pitcher and pass it along with the bowl of berries.

Drinks

Danish beer or Norwegian Aqua Vit