



Boston University
Presents



DENMARK

With Ingrid Lysgaard

Frikadeller (Danish Meat Patties)

½ lb ground lean pork
½ lb ground veal
½ cup fresh bread crumbs
1 small onion, finely chopped
1 whole egg,
½ - 1 cup water
¾ tsp. Salt
½ tsp. Cardamom
¼ tsp. Pepper

Soak the breadcrumbs in ½ cup of water, mix with the ground pork and the ground veal. Add the minced onion and the rest of the ingredients. Mix well. Keep mixing, and add extra water to make the mixture fluffy.

Make oblong patties with a spoon and fry them in butter until browned on one side. Turn over the patties and keep cooking until they are browned on both sides and cooked through.

Agurkesalat (pickled cucumber salad)

1 English cucumber
½ tbsp. Salt
¼ c. white vinegar
¼ c. granulated sugar
1 tsp. Chopped fresh dill

Slice the cucumber thinly. Place the slices in a colander and sprinkle the salt on top. Let it drain for 15 – 20 minutes. Squeeze out as much liquid as possible. Add the sugar to the vinegar and stir to dissolve it. Mix the drained cucumber slices, the vinegar mixture, and the chopped dill. Chill the salad before serving.

Kartofler med brunt smor (potatoes tossed in browned butter)

Boil small potatoes in salted water until tender. Toss them in browned butter.

Kransekage (almond cookies)

8 ounces almond paste
1 c. confectionary sugar
1 – 2 egg whites
Whole almonds for decoration

Combine the almond paste and the confectionary sugar. Add the egg white(s) a little at a time to bind the mixture. Roll the dough into balls. Place them on a buttered cookie sheet. Slightly flatten the cookies and place a whole almond on top. Bake the cookies in a pre-heated oven at 350 degrees for about 15 minutes or until lightly browned.