Toast Skagen

Serves 4

I know Halloween is the big October holiday for most, but the Anderson (originally Andersen) family has another. October 16th just happens to be Gustav Vink Day. You've never heard of it? Well, I suppose that is because John made it up. We both have Scandinavian ancestors (Pedersen on my side) and he noticed that there wasn't a holiday for us to celebrate our heritage, so he invented one. Every year on (or close to) October 16th we feast on smorrebrod, frikadeller and aeblekage and decorate the house with Norwegian and Danish flags. We even have a Viking figure we have deemed Gustav Vink and a model viking ship for the mantel. We put on some traditional music and shout Uff Da! at everything. It is great fun. I highly recommend you create your own holiday. Here is a recipe for one of our starter dishes. This one is Swedish and makes a wonderful light lunch anytime. God arbejdslyst! (That's enjoy yourself in Danish.)

4 slices sourdough bread or brioche
3 Tblsp. salted butter
8 ozs. (228g.) small shrimp (91-110 count)
3 Tblsp. (6g.) chopped green onions
2 Tblsp (20g.) finely diced red onion
1/2 cucumber (86g) peeled. seeded and diced
1/4 cup (2 ozs., 57g.) mayonnaise
1 Tblsp. (15g.) sour cream
2 tsp. (12g.) prepared horseradish
2 tsp. chopped fresh dill, plus more for garnish
grated zest and squeeze of juice from 1/2 small lemon
dash of white pepper
salt to taste

Toast the bread in a toaster, then butter it. Or, butter the bread and toast it in a hot oven (450°-500° Fahrenheit) on a sheet tray lined with foil until lightly browned.

In a small mixing bowl, combine the remaining ingredients. Divide evenly over toast. This is traditionally garnished with red or golden fish roe, but my family is not a fan so I just decorate with a slice of lemon and a sprig of dill. Skal!

Copyright © 2022 – woodhousechocolate.com