

# Download Scandinavian Most Popular Main Recipes Before

I was raised on Lefse as a special treat for the holidays. We still make it every holiday season, and this is the best recipe ever. We eat ours with butter and sugar. Note: you will need a potato ricer to prepare this recipe. If you're going to try out Scandinavian food you definitely want to try Frikadeller, the Danish version of meatballs and Biksemad, a traditional Scandinavian hash dish. This book has recipes for both and they turned out great. In fact, all these recipes are easy to follow and give you a taste of Scandinavian cuisine. "Making rye bread needs some planning, as you have to start by making a sourdough starter. Read the whole recipe carefully before you start." -Trine Hahnemann Recipe courtesy of Trine Hahnemann from her cookbook Scandinavian Comfort Food. Scandinavian Food & Recipes Discover authentic Scandinavian dishes and fusion cuisines with our library of recipes and resources for cooking techniques, ingredients and more.