

SMØRREBRØD: Open-Faced Sandwiches

1. Small shrimp heavily covering French or white bread.
Garnish with a twist of lemon and a dab of mayonnaise and dill weed.
2. Herring (in wine sauce) drained well, cut into bite-sized pieces on pumpernickel.
Garnish with strip of green pepper, 2 onion rings and a small piece of pimento.
3. Scrambled eggs with a strip of smoked salmon in the center, on pumpernickel or rye;
and sprinkled with chopped parsley.
4. Sliced hard boiled eggs on pumpernickel or rye, with anchovy filet.
5. Sliced roast pork on pumpernickel or rye, garnish with cooked (cold) red cabbage.
6. Liverpastj (liver paste) on pumpernickel with sliced beet pickles.
7. Sliced roast beef on pumpernickel garnished with horseradish.
8. Sliced rullepøise on pumpernickel with sliced cucumber.
9. Sliced ham on pumpernickel or rye and garnished with vegetable salad.
10. On buttered bread, with crusts removed, place 3 strips of cheese.
Then place shrimp, in two rows, between cheese strips.
Place dabs of mayonnaise on the shrimp and decorate with sprigs of parsley.
11. On buttered bread, with crusts removed, spread a generous amount finely chopped salmon. Add pepper, to taste, and top with asparagus tips.