



## BUILD YOUR SCANDI SPREAD

*Smørrebrød*, Danish open-face sandwiches, are taking off at restaurants in the States; now we're bringing them to patios and picnics. Build an all-day buffet from store-bought and home-made ingredients (nothing needs to be hot), and let guests put together their sandwiches. All the work's done in advance, so you can sip aquavit with your friends instead of sweating over the stove. Put out a few proteins, two to three spreads, and a couple of veggies for a fresh hit. Here's our shopping list for a party of eight:

**Rye Bread** Slice 2–3 loaves of dark rye (not the deli stuff). Don't toast it.

**Roast Beef** Get 2 lb., sliced to order. Pair with horseradish mayo (page 56).

**Gravlax** If you can't find this cured salmon, use smoked. Buy 2 lb.; good with carrot sauce (page 56).

**Greens** Fill a bowl with butter lettuce (a good base) and peppery watercress (a nice finishing touch).

**Jarlsberg Cheese** Cut up 1 lb. or so for pretty much any sandwich (and nibbling).

**Pickled Herring** Buy a jar for Scandinavian authenticity. Try it with watercress.

**Hard-Boiled Eggs** Slice up a dozen and serve with watercress and cucumber.

**Honey Mustard** Cuts the richness of meat or cheese.

**Cucumber** Thin slices from 1–2 cucumbers will add crunch to any *smørrebrød*.

## Aquavit Spritzer

ACTIVE 10 MINUTES TOTAL 10 MINUTES

**MAKES 8** Can't find aquavit? It's easy to make your own by infusing vodka with herbs and spices. For instructions, go to [bonappetit.com/go/aquavit](http://bonappetit.com/go/aquavit).

- 1 Tbsp. raw sugar
- $\frac{3}{4}$  cup berry preserves, preferably lingonberry
- 4 cups soda water (32 oz.)
- 2 cups aquavit or vodka
- 8 lemon twists

Combine sugar and 1 Tbsp. hot water in a pitcher. Stir to dissolve. Add preserves. Using a wooden spoon, stir to loosen preserves and mix with simple syrup. Gently stir in soda water and aquavit.

Fill tumblers with ice. Divide aquavit spritzer equally among glasses and garnish each with a lemon twist.

## New Potatoes with Dill Butter

ACTIVE 15 MINUTES TOTAL 25 MINUTES

**6–8 SERVINGS** Be gentle when washing new potatoes; their tender skins scrub off easily.

- $\frac{1}{4}$  cup ( $\frac{1}{2}$  stick) unsalted butter, room temperature
- 2 Tbsp. (packed) coarsely chopped fresh dill plus more for garnish
- Kosher salt, freshly ground pepper
- 2 lb. new potatoes or other small potatoes
- 1 Tbsp. crushed toasted caraway seeds (optional)

Mash butter and 2 Tbsp. dill in a small bowl. Season dill butter with salt and pepper. **DO AHEAD:** Can be made 1 week ahead. Cover and chill.

Place potatoes in a large pot. Cover with cold water by 1"; season with salt. Bring to a boil; reduce heat to medium and simmer gently until tender, 10–12 minutes. Drain.

Transfer hot potatoes to a medium bowl; add dill butter and 1 Tbsp. water. Toss, adding water by teaspoonfuls as needed, until butter lightly coats potatoes with a glossy sauce. Season with salt and pepper and transfer to a serving bowl. Garnish with more dill and caraway seeds, if desired.



### DIVERSIFY THE BOOZE

FILL OUT THE BAR  
WITH BRACING ROSES  
AND SPARKLING  
WINES.

THE PARTY

**MIX & SNACK**

YOU PUT OUT THE COMPONENTS, THEN GUESTS HAVE FUN BUILDING THEIR OWN SANDWICHES.

## SUMMER SMØRREBRØD

Entertain stress-free with a spread of **Scandinavian open-face sandwiches**. Homemade ingredients bolster store-bought for a party that's easier than an Ikea assembly

RECIPES FROM THE  
BON APPÉTIT TEST KITCHEN



## Carrot and Yogurt Sauce

ACTIVE 15 MINUTES TOTAL 15 MINUTES

**MAKES 1 CUP** Use this orange-tinted sauce on sandwiches with salmon or cucumbers.

- ¼ garlic clove  
Kosher salt
- 1 cup plain low-fat yogurt
- 2 Tbsp. (packed) finely grated carrot (use a Microplane grater)
- 1 Tbsp. chopped fresh dill
- 2 tsp. (or more) fresh lemon juice
- 1 tsp. finely grated lemon zest
- Freshly ground black pepper

Place garlic on a work surface. Sprinkle with salt and finely chop, occasionally smearing with side of knife to make a paste. Transfer to a medium bowl. Add yogurt, carrot, dill, 2 tsp. lemon juice, and zest; whisk to combine. Season with salt, pepper, and more lemon juice, if desired. **DO AHEAD:** Can be made 1 day ahead. Cover and chill.

## Shrimp and Cucumber Salad with Horseradish Mayo

ACTIVE 20 MINUTES TOTAL 45 MINUTES

**6-8 SERVINGS** Small, sweet wild Maine shrimp are sold frozen from [browntrading.com](http://browntrading.com) when not in season. You can also substitute other shrimp cut into ½" pieces. This recipe makes extra horseradish mayo. Put it out to spread on other sandwiches.

- 1 cup mayonnaise
- ¼ cup (or more) prepared horseradish
- 2 tsp. white wine vinegar
- 3 Tbsp. kosher salt plus more
- Freshly ground black pepper
- 1 Tbsp. chopped fresh tarragon
- ½ bunch dill
- 1 shallot, halved
- 10 whole black peppercorns
- 1 bay leaf
- 1 lemon, halved
- 1 lb. frozen, thawed shelled wild Maine shrimp or small shrimp (preferably wild American) cut into ½" pieces
- ¼ cup unpeeled English or Persian cucumber cut into ¼" pieces

Whisk mayonnaise, ¼ cup horseradish, and vinegar in a small bowl to blend. Season horseradish mayonnaise to taste with salt, pepper, and more horseradish, if desired. Fold in tarragon.

Line a baking sheet with paper towels. Combine dill, next 3 ingredients, and 3 Tbsp. salt in a large wide pot. Squeeze juice from lemon halves into pot; add lemon halves. Add 3 quarts water and bring to a boil. Reduce heat to medium; simmer poaching liquid for 10 minutes.

Working in batches, place shrimp in a sieve and poach, shaking sieve occasionally, until shrimp just begin to curl and turn opaque, 15-20 seconds. Transfer to prepared sheet; let cool.

Combine cucumber, shrimp, and ¼ cup horseradish mayonnaise in a medium bowl; fold to coat. Season to taste with salt, pepper, and more horseradish, if desired.

**DO AHEAD:** Can be made 8 hours ahead. Cover and chill shrimp and remaining mayonnaise separately.



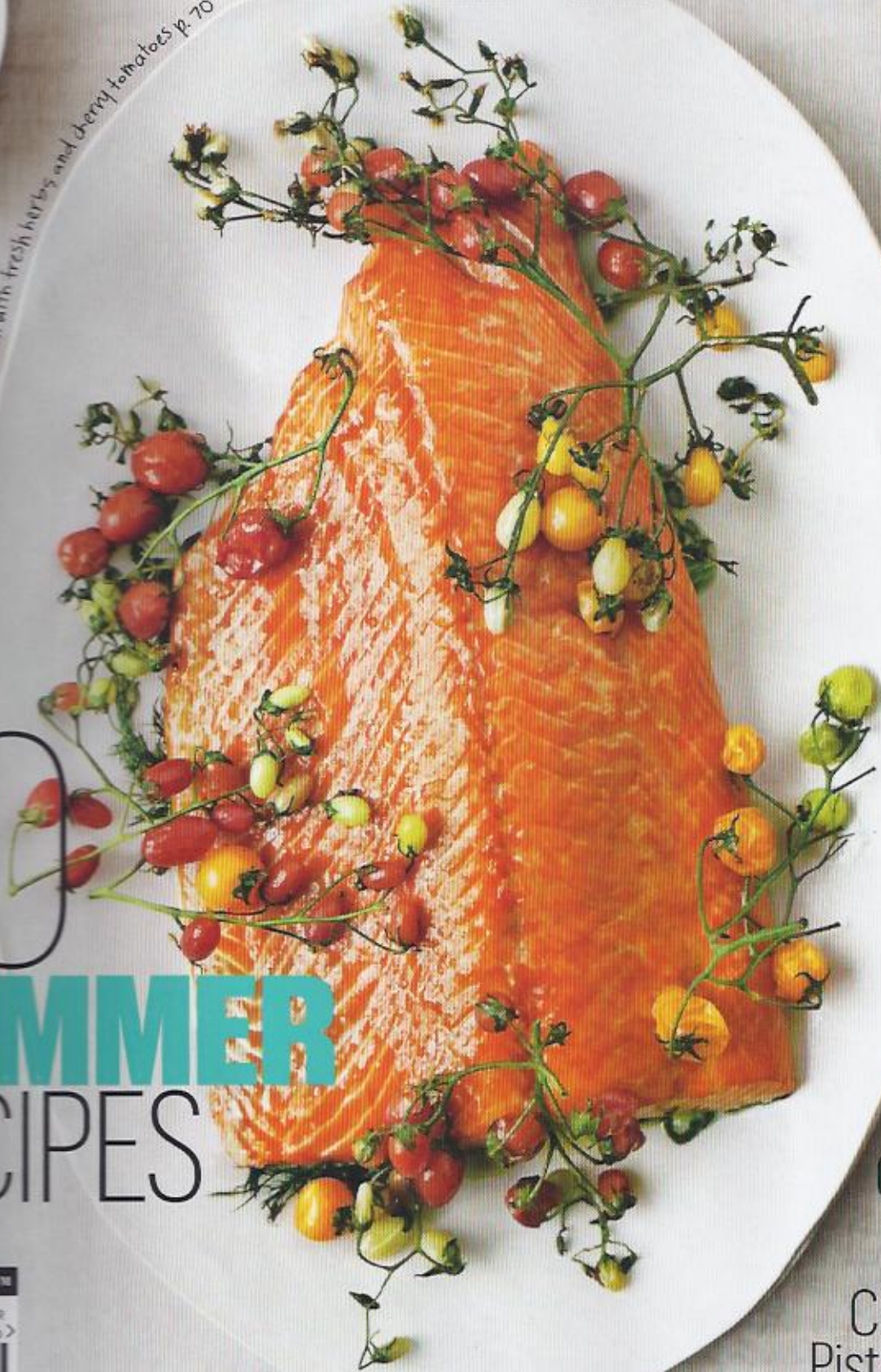
### DON'T GO ALL-OUT

PLANNING AN ALL-DAY EVENT? BRING SHRIMP OUT IN BATCHES SO IT'S ALWAYS CHILLED.

# bon appétit

Lunch at  
the ultimate  
beach house  
P. 92

Slow-roasted salmon with fresh herbs and cherry tomatoes P. 70



**ITACOS  
TONIGHT!**  
Authentic,  
Delicious,  
Fast  
P. 80

**ICE  
CREAM  
PARTY**  
Fresh Berry  
Shakes  
& More  
P. 72

**QUINOA  
NATION**  
Amazing  
Grain  
Salads  
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**SUMMER**  
RECIPES

+

Lobster  
Cobb Salad  
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Roast  
Chicken with  
Pistachio Salsa  
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AND... Anthony Bourdain salutes his father — the original adventurous eater