

Left-Over Frikadeller on Rye Bread with an Apéritif

In the past, when doctors and veterinarians still made house visits, they would often enjoy this late-night snack- known as the Veterinarian's Night Meal- on arriving home. Left over frikadelle are sliced and placed on buttered rye bread. The open-faced sandwich is then garnished with stewed cabbage or pickled cucumber, and enjoyed with a shot-glass of Gammel Dansk, an herb and spice infused bitter alcoholic drink that is a folk-remedy for all that ails the soul.

To make Danish pickled cucumber:

Thinly slice half of an English Cucumber on a mandolin so that the slices are nearly paper-thin. In a small bowl, season 1/4 cup rice or apple cider vinegar with 2 teaspoons sugar, 1 teaspoon salt, and a pinch of freshly ground black pepper. Pour the mixture over the sliced cucumber and let sit for at least half an hour. The pickle will last for up to five days in your refrigerator and is delicious on all sorts of open-faced rye bread sandwiches.

