

Unveiling the Magic of Norwegian Christmas Traditions and Recipes

成分：

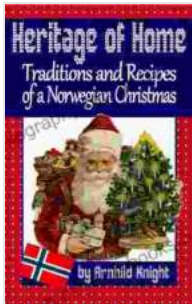
- 1 (7-8 pound) pork belly
- 1 tablespoon salt
- 1 teaspoon black pepper
- 1 teaspoon ground nutmeg
- 1/2 teaspoon ground ginger
- 1/4 cup water

说明：

1. Preheat oven to 450°F (230°C).
2. Score the skin of the pork belly with a sharp knife, being careful not to cut into the meat.
3. In a small bowl, combine the salt, pepper, nutmeg, and ginger. Rub the mixture all over the pork belly.
4. Place the pork belly in a roasting pan with the skin side up. Add the water to the pan.
5. Roast for 30 minutes, then reduce the oven temperature to 325°F (165°C).

6. Continue roasting for 2-3 hours, or until the internal temperature of the pork reaches 145°F (63°C).
7. Let the pork rest for 15 minutes before slicing and serving.

成分：



Heritage of Home: Traditions and Recipes of a Norwegian Christmas by Arnhild Knight

★★★★☆ 4.4 out of 5

Language : English
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Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 97 pages
Lending : Enabled



- 1 (6-7 pound) rack of lamb ribs
- 1/2 cup salt
- 1/4 cup brown sugar
- 1 tablespoon juniper berries
- 1/2 gallon water

说明：

1. Combine the salt, brown sugar, and juniper berries in a large bowl.

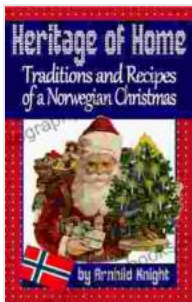
2. Add the lamb ribs to the bowl and stir to coat with the mixture.
3. Cover the bowl and refrigerate for 5-7 days, stirring occasionally.
4. Rinse the lamb ribs and pat dry.
5. Thread the lamb ribs onto wooden skewers.
6. Hang the skewers in a smoker over a low fire.
7. Smoke for 8-12 hours, or until the lamb is tender and the internal temperature reaches 165°F (74°C).
8. Let the lamb rest for 15 minutes before serving.

成分：

- 1 cup milk
- 2 teaspoons active dry yeast
- 1/4 cup sugar
- 1/2 teaspoon salt
- 1/4 cup unsalted butter, softened
- 1 large egg
- 1 teaspoon ground saffron
- 1/2 teaspoon ground cardamom
- 1/2 cup raisins
- 3-4 cups all-purpose flour

说明：

1. Warm the milk to 110°F (43°C).
2. In a large bowl, dissolve the yeast in the warm milk. Let stand for 5 minutes, until the yeast is foamy.
3. Stir in the sugar, salt, butter, egg, saffron, cardamom, and raisins.
4. Gradually add the flour, 1 cup at a time, until a soft dough forms.
5. Turn the dough out onto a floured surface and knead for 5-7 minutes, until the dough is smooth and elastic.
6. Place the dough in a greased bowl, cover with plastic wrap, and let rise in a warm place for 1 hour, or until the dough has doubled in size.
7. Punch down the dough and divide it into 12 equal pieces.
8. Shape the dough pieces into S-shapes or cats.
9. Place the lussekatter on a greased baking sheet and let rise for another 30 minutes.
10. Preheat oven to 375°F (190°C).
11. Bake for 15-20 minutes, or until the lussekatter are golden brown.

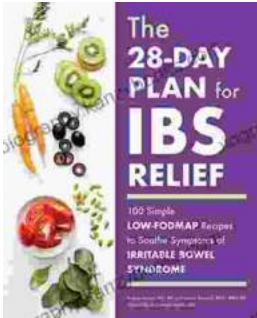


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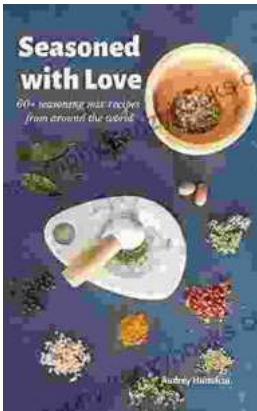
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