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STOCKHOLM

YOUR PERSONAL GUIDE TO THE SWEDISH WAY OF LIFE

GUBBRÖRA - OLD MAN'S HASH

- 1 yellow or red onion
- 0.5 cup chives
- 1 cup chopped dill
- 4 cold boiled potatoes
- 2 hard-boiled eggs
- 1 can Swedish ansjovis fillets (1-2 teaspoons of broth is also used)
- 1 pinch black pepper
- Sour cream (Gräddfil or crème fraiche)

Boil the potatoes and hard-boiled eggs and let cool. First Chop the onion, chives and dill and place in a bowl. Cut the cooked and cold potatoes into cubes. Add potato cubes in a bowl. Chop the hard-boiled eggs and add to the mixture.

Cut the ansjovis into small pieces (save the broth!).

Add the egg and anchovies in the bowl.

Sprinkle with black pepper and add some anchovy broth to taste.

Stir gently so that everything gets mixed. Taste and add more anchovy broth if desired. Keep cold until serving.

You can also mix in some sour cream to make it less “fishy”!

Serve Old Man's Hash on a piece of bread

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