**Swedish recipes from Patti Christianson**

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| **Salmon Salad**  one pound of frozen salmon fillets, cooked, skin removed, and cooled  one red bell pepper, seeded and chopped  1/2 C mayonnaise  4-5 stalks celery, chopped  lemon pepper, to taste  onion powder, to taste | Combine all ingredients. Spread on crackers or crisp bread or use as sandwich or  smörgåstårta filling. |
| **Chicken Salad**  2 cups chicken, cooked and shredded avocado  mayo, just a little  green onion, minced  lime juice to taste  salt/pepper to taste | Method is the same as for Salmon Salad. |
| **Helena's Cucumbers**  1 C sugar  1 C mayonnaise  1 Tablespoon apple cider vinegar  2 large cucumbers washed, peeled and thinly sliced.  1 medium onion, peeled and thinly sliced | Stir together sugar, mayo and vinegar. Slice cukes and onion into dressing. Gently stir to combine. |
| **Betty Lindbom’s Quick Custard**  6 eggs  1/2 cup sugar  1/4 tsp. salt  2 cups whole milk  1 1/2 cups half-and-half  1 tsp. vanilla or a little more | Place all ingredients in a blender and mix well (can also be mixed by hand with a fork or whisk). Pour into pyrex bowl, and put the bowl in a cake pan with 1/2 inch of water. Bake at 350 degrees for 45-50 min, until a knife inserted into the center comes out clean. |
| **Midsommar saft (Juice)**  *In the northern most part of Sweden the midsommar sun rises and sets many times in the night sky. The dark juice is the sky and the floating orange slices are the sun.*  Ahead of time--slice and freeze oranges or clementines to float in the juice.  Combine 1 part of dark grape juice with 3 parts of white grape juice.  Float the orange slices in the juice. Serve in a punch bowl. | |

(Also available on our recipe archive at www.cpldcooking.weebly.com)