

# **Swedish Christmas Menu**

## **SWEDISH MEATBALLS**

Swedelicious! Sweden's national dish.

### KÖTTBULLAR

(Original Swedish Meatballs), Mixed pork and beef

### KYCKLINGKÖTTBULLA

(Chicken meatballs), A great alternative.

## **GRÖNSAKSBULLAR (V)**

(Vegetable balls), OK they aren't meatballs but don't feel left out.

Perfectly severed with a creamy gravy sauce "GRÄDDSÅS" maybe some "PRESSGURKA" (pressed cucumber), "RÄRÖRDA LINGON" (lingonberry sauce) and "POTATISMOS" (mashed potatoes). They really are the best to accompany meatballs.

### **MAINS:**

#### **PRINSKORV**

A long and thin wiener sausage. Simmer or fry, and serve in hot dog bread with ketchup, mustard and fried onions.

### **JULSKINKA**

A traditional Christmas Swedish ham.

# GRÖNSAKSKAKA (V)

(Vegetable medallion) potato-based dish with broccoli, leek, onions and cheese.

### SIDES:

# **RÖDBETSSALLAD MED ÄPPLE (V)**

Beetroot and apple salad

## PRESSGURKA (V)

Pressed cucumber Salad

## **SALLAD MED TOMATAR (V)**

Mixed leaf salad with tomatoes

### **POTATISMOS (V)**

Mashed potatoes

### **CANDIED POTATOES (V)**

This is the classic sweet potato recipe

# **CONDIMENTS:**

RÄRÖRDA LINGON (lingonberry sauce), GRÄDDSÅS (creamy gravy sauce), A Selection of Sauces & Mustard's.

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