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Below is a simple yet delicious recipe for a classic Scandinavian-style herring sandwich (inspired by smørrebrød). It's fresh, tangy, and packed with flavor—perfect for a light lunch or snack. This makes 2 open-faced sandwiches (you can double it easily).

Ingredients:

1. 4 slices of dense rye bread or sourdough (toasted if you prefer a bit of crunch)
2. 8-10 oz pickled herring fillets (drained; you can find these jarred in most grocery stores—go for mild or dill-infused for the best taste)
3. 1 small red onion, thinly sliced
4. 1/4 cup sour cream or crème fraîche (for creaminess)
5. 1 tbsp mayonnaise (optional, for extra tang)
6. Fresh dill, chopped (about 2 tbsp, plus sprigs for garnish)
7. 1 small cucumber, thinly sliced (for freshness)
8. 1 hard-boiled egg, sliced (optional, for protein and texture)
9. Lemon wedges, for serving

10. Salt and freshly ground black pepper, to taste
11. Capers (1-2 tsp, optional for a briny kick)

Instructions:

12. **Prep the base:** Lightly toast the bread slices if desired. Spread a thin layer of sour cream (mixed with mayo if using) on each slice. This acts as a flavorful "glue" and prevents sogginess.
13. **Layer the herring:** Pat the herring fillets dry with a paper towel to remove excess brine. Cut them into bite-sized pieces and arrange them evenly on the bread—about 4-5 pieces per slice.
14. **Add toppings:** Scatter the sliced red onion, cucumber, and hard-boiled egg (if using) over the herring. Sprinkle with chopped dill, capers, a pinch of salt, and black pepper.
15. **Garnish and serve:** Drizzle with a squeeze of fresh lemon juice for brightness. Top with a dill sprig for presentation. Serve immediately to keep everything crisp.

Tips for Greatness:

16. **Variations:** For a smoky twist, use smoked herring instead of pickled. If you like heat, add a dash of horseradish to the sour cream spread.
17. **Pairings:** This pairs wonderfully with a cold beer, aquavit, or even a crisp white wine. For a full meal, serve with a side salad or boiled potatoes.
18. **Make it ahead:** Prep the components separately and assemble just before eating to avoid soggy bread.

19. **Sourcing:** If you can't find herring locally, it's easy to order online or substitute with smoked salmon for a similar vibe.

Enjoy your herring sandwich—it's a refreshing change from the usual! If you tweak it or have dietary preferences, let me know for adjustments.

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