

M o r t e n S t ø v e & K r i s t i n K o r b



*Something to
Celebrate!*





In our kitchen

Morten has always been the master of making wonderful dinners out of whatever he finds in the fridge. Kristin will dig into the deeps of the internet and find really good recipes. She's more of a recipe curator. Over the past nine years of living in Denmark, she's also become the "Salad Ninja" with a great patience for cutting up vegetables into small pieces.

This combination in the house has led to all kinds of interesting kitchen collaborations. Morten has taken over some of the recipes and Kristin has loosened up and started improvising more. We often toggle back and forth during the course of an evening with Kristin setting up dishes and Morten putting on the finishing touches.

The result of that playing together in the kitchen has resulted in a growing repertoire of recipes that have become family favorites. It has been a joy to watch Laura and Victor become a part of this process in their own ways. Laura has always been a great baker. Morten mentored Victor in the art of cooking meats. We've tasted and rated recipes together and talked about how we could make them better.

After getting multiple requests for "that salad dressing recipe" and Dad's version of (fill in the blank), we thought it would be great to curate a cookbook that the "kids" could use as they

move out into the world and start their adult lives. It is 50 percent practical, 50 percent family snapshot, and 100 percent delicious.

Putting this together has also reminded us that our meals have fed more than just us four. We love entertaining family and friends. Until the Covid Quarantine of 2020, we fed guests here at least once a week. We eventually lost track of what we've made for whom. They haven't forgotten. They have their favorites too and they want the recipes. Sharing this process with them has led us to believe that we should also share it with you.

We hope these recipes will be an inspiration for you to create your own versions that fit your tastes and food requirements (allergies, etc.). Food should be something to bring us together, slow us down enough to enjoy the presence of those we love, and truly taste the flavors that nourish our bodies.

Our theme here since we started our lives together has been, "There's always something to celebrate." Thanks for joining our celebration.

Morten & Kristin

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Kitchen Gear

If we're going to be in the kitchen, we might as well have some fun with it. Some days, the activity of chopping vegetables is perfect for meditating on the wonders of life. Other days, we just don't have the time or inclination to deal with so much "effort". If your knives are bad on top of that, it is simply torture. (Think of trying to cut a big juicy tomato with a dull knife. Your kitchen will look more like a murder scene than a meditative paradise.)

Sometimes, you just need to get food on the table.

We like gear that can make certain jobs easier or present the food in a unique (and perhaps) more

appealing way. At no time should they make the clean up process more annoying. That doesn't help anyone.

Many of the recipes in this book rely on a few gadgets. You can probably find ways to work around them, but our hope is that you find multiple reasons to keep taking them out of the cupboard. The gadgets included in this list are ones we use at least weekly if not more often. They aren't expensive, and they can make a positive difference in your cooking (and eating) experience.

Bilingual Cooking

IT ALL TASTES THE SAME, BUT SOMETIMES YOU NEED TO LOOK AT THINGS FROM ANOTHER ANGLE.

Kristin: When I moved to Denmark, I had no idea how different the measurement scene was in Europe from what I grew up with in the US. Besides reading recipes in another language, I was easily flustered over every little difference from temperatures to how much butter one should use in a recipe. I brought my measuring cups with me from the US, but they weren't a lot of help when it came to measuring butter. Some of my recipes called for a stick of butter or a half stick of butter. That doesn't exist in Denmark.

At a certain point, I decided to open my mind and dive into learning how to use a food scale. (Trust me, it isn't a big deal.) Many recipes are actually easier to follow by the weights instead of cups (and vice versa). Liquid measurements still mess with me when I'm reading recipes in Danish. If you have it available, use a measuring device with both oz. and ml. It will make your life a lot easier.

I've tried to include all the conversions / translations in each recipe so you can follow what is easiest for you and what you have in your home. I'm also including a few charts for your reference if you need it when exploring recipes in other places.

Baking Temperatures

Note: Temperature conversions are estimates.

| Celsius | Fahrenheit |
|---------|------------|
| 110 | 225 |
| 120 | 250 |
| 140 | 275 |
| 150 | 300 |
| 160 | 325 |
| 180 | 350 |
| 190 | 375 |
| 200 | 400 |
| 220 | 425 |
| 230 | 450 |
| 245 | 475 |
| 260 | 500 |

Butter

My first experience converting butter from cups to grams landed me in the clinic to get a butterfly band-aid. If I would have had this chart (and understanding) from the beginning, that pumpkin pie crust would have been amazing. Weighing butter is truly the way to go. Just use a butter knife and not a sharp one like I did the first time.

| Cups | Grams |
|---------------------|-------|
| 1 tsp | 4.7 g |
| 1 TBSP | 14 g |
| 1/8 cup | 30 g |
| 1/4 cup (1/2 stick) | 57 g |
| 1/3 cup | 76 g |
| 1/2 cup (1 stick) | 113 g |
| 1 cup (2 sticks) | 227 g |

Ingredient Glossary

JUST IN CASE YOU NEED IT

Kristin: I realize this might be a little over the top, but I thought I would include this section as a quick reference for various ingredients in both English and Danish.

Baking

| English | Danish |
|--------------------|-------------------------|
| baking powder | bagepulver |
| baking soda | natron |
| breadcrumbs | rasp |
| cornstarch | majsmel |
| dry yeast | tørgær |
| flour | mel |
| golden brown sugar | brun farin |
| honey | honing |
| maple syrup | ahornsirup |
| old-fashioned oats | grovvalsedede havregryn |
| sugar | sukker |
| vanilla bean | vaniljestang |
| vanilla bean seeds | vaniljekorn |
| vanilla extract | vaniljeekstrakt |
| yeast | gær |

Condiments

| English | Danish |
|-----------------|----------------------|
| capers | kapers |
| chipotle chiles | chipotle chiles |
| cornichons | cornichoner |
| coarse mustard | grov sennep |
| horseradish | peberrod (fintrevet) |
| ketchup | ketchup |

pickle relish
pomegranate molasses
Dijon mustard
tahini

pickle relish
granatæble melasse
Dijon sennep
tahin

Dairy

| English | Danish |
|----------------------|----------------|
| butter | smør |
| buttermilk | kærnemælk |
| egg | æg |
| cheddar cheese | cheddar ost |
| cream | fløde |
| cream cheese | flødeost |
| feta cheese | fetaost |
| goat cheese | gedeost |
| heavy whipping cream | piskefløde |
| ice cream | is |
| milk | mælk |
| plain yogurt | yogurt naturel |
| parmesan cheese | parmesanost |
| sour cream | crème fraiche |

Fats

| English | Danish |
|-------------------|------------|
| coconut oil | kokosolie |
| duck fat | andefedt |
| olive oil | olivenolie |
| mayonnaise / mayo | mayonnaise |

Grains

| English | Danish |
|------------------------|----------------|
| arborio (risotto) rice | grødris |
| egg noodles | æg nudler |
| garlic bread | hvidløgbrød |
| lasagna sheets | lasagne plader |
| quinoa | quinoa |





Chipotle Sweet Potato Noodles & Black Beans

4-6 Servings

- 6 TBSP extra-virgin olive oil
- 3 medium sweet potatoes, spiralized
- 3 cups (495 g) frozen corn, thawed
- 1 red bell pepper, sliced
- 1 poblano chile pepper, sliced
- 1 jalapeño, seeded, if desired, and chopped
- 1 garlic clove, minced or grated
- 2 canned chipotle peppers in adobo, chopped (2 TBSP)
- 1 TBSP honey
- Kosher salt and freshly ground pepper
- 1 can (14 oz /400 g) black beans, drained and rinsed
- ½ cup chopped fresh cilantro
- Juice of 2 limes, plus lime wedges for serving
- ¾ cup (89 g) raw pumpkin seeds (pepitas)
- 1 tsp smoked paprika
- 1 avocado, pitted, peeled, and sliced
- ½ cup (100 g) crumbled cotija or feta cheese (optional)

1. In a large skillet, heat 2 TBSP of the olive oil over medium. When it shimmers, add the sweet potatoes. Give everything a good toss and cook, stirring often, until the noodles have softened but are not mushy, 8 to 10 minutes.
2. Stir in the corn, bell pepper, and poblano and cook for 2 to 3 minutes more, until soft. Add the jalapeño and garlic and cook for 30 seconds to 1 minute more, until fragrant. Add 2 TBSP of the olive oil, the chipotles, honey, and a good pinch each of salt and pepper. Toss to combine. Stir in the black beans, cilantro, and lime juice. Remove the skillet from the heat.
3. Meanwhile, in a small skillet, combine the remaining 2 TBSP of olive oil, the pumpkin seeds and the paprika. Toss to coat the seeds. Cook over medium heat, stirring often, until the seeds are lightly golden and toasted, 2 to 3 minutes. Remove from the heat and season with salt.
4. Divide the sweet potato noodles among the bowls and top each with some avocado, spiced pumpkin seeds, feta, and lime wedges.

Vanilla-Scented Granola

- 4 cups (360 g) old-fashioned oats (grovvalsede)
 - 1 cup (150 g) sliced almonds
 - 1 cup (150 g) cashews
 - ½ cup (packed) golden brown sugar (brun farin)
 - ¼ tsp salt
 - ⅛ tsp ground cinnamon
 - ⅓ cup (80 ml) coconut oil
 - ¼ cup (60 ml) honey
 - 4 tsp vanilla extract
1. Place rack in middle of oven and preheat to 165°C / 300°F. Put baking paper on a large baking sheet.
 2. Mix the first 5 ingredients in a large bowl.
 3. Combine oil and honey in a small saucepan; bring to simmer over medium heat.
 4. Remove from heat; stir in vanilla. Pour hot liquid over oat mixture; stir well. Using hands, toss mixture until thoroughly mixed.
 5. Spread granola on prepared baking sheet. Bake until golden brown, stirring occasionally, about 30 minutes. Transfer sheet to rack; cool granola completely.
 6. Can be made 2 weeks ahead. Store in airtight container at room temperature.

Bacon Avocado Chicken Salad

- 3 cups (420 g) shredded rotisserie chicken
- 2 large avocados, partially mashed
- ½ tsp salt
- 4 slices bacon, chopped and cooked in a pan
- ½ tsp garlic powder
- ½ tsp onion powder
- ¼ tsp cumin
- Lime juice to taste
- Mayonnaise to taste (optional)

Combine all ingredients until fully mixed. Serve on a sandwich bun, in a tortilla or on a lettuce leaf.





Cozy (Hygge) Food

It's winter. The weather is cold, the sky is overcast, and you can't seem to get the ice out of your bones. Even when you're bundled up in sweat pants and your thickest sweater, you start craving a big warm fuzzy blanket that can warm you from the inside out.

You need some soup.

Warm and mildly spiced, the aroma fills the room and puts a smile on your face. From the first bite, you start to feel the ice crystals within you melting into creamy delight.

Many of the soup recipes here come from Bon Appetit Magazine. Bon Appetit has been Kristin's go-to reference since their November (Thanksgiving) edition in 2000. They are easy to make and are a million times better than anything you can buy in the store. The Curried Lentil & Tomato recipe comes from Yotam Ottolenghi. His recipes are easy to follow, but they make you feel incredibly fancy.

Almost all of the recipes here can be made vegetarian by using water or veggie stock instead of chicken stock.

HOLIDAY PLAYLIST

