



Summer bites and getaways

Danish classics, BBQ favorites and local adventures

As summer reaches its peak, I'm excited to bring you a blend of delicious recipes and delightful adventures.

In this issue, you'll discover mouthwatering dishes perfect for your summer BBQs. I'm also sharing my take on two Danish classics: hot dogs and smørrebrød.

But that's not all, join me as I recount our recent mini getaways. From discovering local traditions to exploring charming destinations nearby, these stories are sure to inspire your own summer escapades.

Dive in and enjoy a taste of summer!



Recipes

From my recent trip to Copenhagen, I brought back some incredible recipes, including Denmark's favorite street food and a classic Danish lunch. With BBQ season upon us, I'm also excited to share my recipes for coleslaw - the perfect BBQ side - and mouthwatering pulled pork. Discover them below!



Danish hot dogs

Hot dogs are a global summertime favorite, enjoyed at parks, sports games and campfires. The hot dog as we know it today, a sausage in a bun with mustard on top, originated with the Germans. However in Denmark, they elevate the classic with unique, local flavors. Discover what makes Danish hot dogs extra special!

Danish hot dogs



Smørrebrød with shrimp, crispy egg and caviar

Smørrebrød is a Danish term that literally means "bread with butter." But it's so much more than that. The richly topped slices of rye bread are the Danes' lunch of choice. So tasty and easy to prepare. One of my favorites is smørrebrød with shrimp, crispy egg, and caviar.

Smørrebrød



Coleslaw

Let me tell you about the perfect side dish for any barbecue! It's coleslaw. The meaning is in the word itself: a salad with cabbage. There are many variations on the recipe, inspired by ingredients from around the world. And guess what? I have my own version too!

Coleslaw



Pulled pork with Duroc d'Olives

Pulled pork is truly finger licking delicious. Try making it with Duroc d'Olives pork. My recipe for this juicy, slow-cooked pork is a crowd-pleaser at any party. Be sure to serve with coleslaw and fries!

Pulled pork

Travel articles

Since we opted for a staycation instead of exotic travel plans this summer, we organized some fun day trips. For instance, we visited the shrimp fishermen on horseback in Oostduinkerke. We also couldn't resist crossing the border for a quick getaway to the Château de Chantilly. Read all about it on my blog!



Château de Chantilly

Just a stone's throw from Paris is one of France's most extraordinary castles. Château de Chantilly wasn't called the most beautiful house in France by King Henry II for nothing. After several renovations and a turbulent history, the last owner, the Duke of Aumale, restored Chantilly to its current splendor. He put his exceptional art collection on display in the Musée Condé, which is one of the best art museums in France, second only to the Louvre.

Château de Chantilly



Shrimp fishermen on horseback

It's almost low tide in Oostduinkerke, and the shrimp fishermen, dressed in yellow oilskins and high boots, arrive at the beach with their Brabantine draft horses. It's the ideal time to enter the cool waters of the North Sea and bring in a nice catch of gray North Sea shrimp. Watching the shrimp fishermen on horseback at work is a real experience, which is why we decided to head out to sea for a day.

Shrimp fishermen

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Good travels!

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