Danish Sandwiches (Smørrebrod) Recipe  
Serves 4

6 tablespoons unsalted butter, at room temperature  
2 tablespoons drained prepared horseradish in brine, or more, to taste  
1 teaspoon finely grated lemon zest  
Salt and pepper, to taste  
4 slices dense rye bread  
6 ounces sliced smoked salmon  
Juice of 1/2 lemon  
1/2 English cucumber, thinly sliced  
1 (14-ounce) jar or can pickled beets, drained  
8 radishes, thinly sliced  
3 to 4 sprigs of dill, snipped with scissors

1. In a small bowl, mash together the butter, horseradish, lemon zest, salt, and pepper.

2. On a cutting board, spread the bread slices, and slather each slice with 1/4 of the butter.  
Divide the salmon among the 4 slices, and sprinkle with lemon juice. Top with the cucumber slices, beets, radishes, and dill. Slice each piece of bread into 4 to 8 pieces to serve as an appetizer.

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