

## Open-faced Swedish shrimp sandwiches

Makes 24

4 eggs

1/2 cup (1 stick) unsalted butter, at room temperature

2 tablespoons drained prepared horseradish in brine, or more to taste

1 teaspoon Dijon mustard

1 teaspoon finely grated lemon rind

1 tablespoon lemon juice

Salt and pepper, to taste

8 slices dense rye or pumpernickel bread

1/2 English cucumber, thinly sliced

1 handful of arugula

24 large cooked and peeled shrimp (about 1 1/4 pounds) sliced in half crosswise

3 to 4 sprigs of dill, snipped with scissors

1/4 cup drained capers

Lemon wedges, for serving

1. Bring a saucepan of water to a boil. Add the eggs and cook them for exactly 10 minutes. Transfer to cold water and crack the shells with the back of a spoon. Remove a strip of shell and let the cold water run until the eggs are cold. Peel them, dry on paper towels, and slice.
2. In a small bowl, mash together the butter, horseradish, mustard, lemon rind, lemon juice, salt, and pepper. Taste for seasoning and add more horseradish, if you like.
3. Set the bread on a cutting board and spread each slice with about 1 tablespoon of the butter. Top with cucumber and arugula. Place 3 egg slices in a line on top, and set 2 shrimp halves on each slice of egg. Cut each slice of bread into 3 pieces and garnish with capers and dill. Serve with lemon.