

Jansson's Temptation - *Janssons Frestelse*

This dish is a traditional Swedish casserole made of potatoes, onions, pickled sprats, bread crumbs and cream. It is commonly included in a Swedish Christmas and Easter dinner table, but is happily comforting on other occasions too. The dish is also common in Finland as *Janssoninkiusaus*. Serves 4-6



2 1/4 lb potatoes (do not use new potatoes)

2 onions

Butter

3 1/2 oz. Swedish-style anchovy fillets and brine (we suggest Abba Anchovy Style Sprats Fillets, available at ingebretsens.com or in store.)

1 2/3 cups whipping cream

2 Tbsp breadcrumbs

Preheat oven to 425°F.

Peel and cut potatoes into strips.

Peel onions and cut into thin slices.

Sauté the onions in 1 tbsp. butter until soft.

Generously grease a deep, straight-sided ovenproof dish with butter.

Layer potatoes, onion and anchovies, ending with potatoes.

Press down lightly to even out surface. Pour cream over the casserole, almost to top of potatoes.

Sprinkle with anchovy brine. Finally, sprinkle with breadcrumbs and dot with butter.

Bake about 45 minutes.