

Dill-Stewed Potatoes (dillstuvade potatisar)

Ingredients (serves 4-6 persons):

- 6 medium potatoes, peeled, boiled and cut into cubes
- 3 Tb butter
- 2 Tb flour
- 2 cups milk
- pinch of nutmeg (optional)
- salt & pepper
- 1 bunch dill, finely chopped

Cut the boiled potatoes into cubes.

Warm the milk in a saucepan, set aside.

In a heavy saucepan, melt the butter over medium to high heat. Add the flour, and stir for about 2-3 minutes, letting the flour cook without it turning a dark colour or burning. Slowly add the warmed milk and whisk constantly. Lower the heat and bring to a slow simmer. Add nutmeg and salt and pepper to taste. Continue whisking until the sauce has thickened, about 5 minutes.

Add the potato cubes into the sauce, until just warmed. Add the chopped dill.

Place in a serving dish and serve immediately with for example marinated salmon (gravlax).

