

# A Table in Alta

RECIPES FROM FINNMARK AND THE ARCTIC CIRCLE



COLLECTED BY ELLEN A. AHLNESS

# Acknowledgements

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The recipes in this collection are thanks to over a decade of contributions and conversations with Norwegian and Saami friends, colleagues, and experts.

For inquiries, contact [north66podcast@gmail.com](mailto:north66podcast@gmail.com)

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# Mission

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All funding from this cookbook goes to supporting graduate research on Arctic communities and politics.

The Arctic faces many challenges and is dominated by the influence of great states and power politics. It is my commitment to engage in research that empowers indigenous nations while remaining accountable and responsive to community needs. Travelling is an important part of the research process, and necessitates funding. Your purchase of this digital book supports important work that explores the role of indigenous nations in international politics

This inspiration for this cookbook came from my work creating *North 66*, a podcast that explores recent history and current events in the Arctic. My choice to engage in audial digital scholarship was intentional: I want my research to serve communities and go beyond traditional academic venues.

Thank you,

-Ellen Ahlness

# A Brief History of the Saami

The Saami are the only indigenous peoples of Scandinavia. They live in Northern Scandinavia and are spread out among four countries: Norway, Sweden, Finland, and Russia. During the Ice Age, they migrated to Northern Scandinavia from northwestern Russia. Their language, culture, traditions, and livelihood are distinct from other ethnic groups in Europe.



Traditionally, the Saami have pursued a variety of livelihoods—the two best known are coastal fishing and reindeer herding. Since the 1600's, the Saami experienced assimilation policies in Scandinavia, much like First Nations people in Canada and the US. In the 1970's, projects such as the Alta Dam construction in Norway and mining blasting in Sweden sparked environmental and indigenous rights concerns within Saami communities.

It was during this time that the Saami formed national associations, Saami Parliaments, to speak with a unified voice in protest of these projects, which they believed would damage the Northern ecosystem and disrupt herding and fishing. While the projects continued, the Sami demonstrated that they, too, were citizens with a voice. Saami continue to represent themselves in international discussions and politics through the transboundary *Saami Council*.

Today, about 10% of Sami still make a livelihood by their traditional practices, while many Sami engage in mainstream culture. Despite centuries of forced assimilation efforts from national governments, the Saami have rich traditions, languages, and cultures, and continue to assert their cultural autonomy domestically and internationally.

# Special Ingredients

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Many Saami entrees involving meat typically use reindeer steak. Since it is difficult to get your hands on this ingredient, there are two good substitutes you may use for these recipes: If you like a leaner, more gamey taste, you can use venison instead. If not, a good quality beef cut may be used. Either imparts a delicious taste to the dish.

There are many ingredients common and heavily utilized in both Sami cooking, and wider Scandinavian cuisine. These include berries such as:

- blueberries
- cloudbberries
- lingonberries
- bilberries

You may find that Sami dishes are elegantly simple, yet hearty and filling. This is part of what makes Northern Scandinavian food so unique. That northern communities have developed traditional dishes that are both varied and warming to the bone is a testament to the beauty of Northern culture and cuisine.





# Breads

I wouldn't do it for all the butter in Småland.

- Swedish Saying

I'm in the middle of the butter melting in the porridge.

- Norwegian Proverb

May your life have variety: on one day, bread and water. On the next, water and bread.

- Finnish Expression

He was born behind a slice of brown cheese.

- Norwegian Saying





*Take care not to over-mix the ingredients when forming the dough. Because there is no leavening agent, overmixing runs the risk of making the dough too heavy in the stomach.*

## Oat Flatbread

- ❖ 4 Tbsp dark karo syrup or molasses dissolved in 1 ½ cups water
- ❖ Pinch of salt to taste
- ❖ 2 tsp lard or oil
- ❖ 4 heaped spoons of rolled oats
- ❖ 10 oz flour

Mix together all dry ingredients until uniform in texture.

Well out the bottom and pour in the wet ingredients, including lard/oil. Mix well.

When mixed well, knead the dough on a flat surface. If crumbly, add more water. Knead until it is the consistency of sugar cookie dough. It should be slightly sticky. Form a ball and let rest 10 minutes.

Heat a pan over high heat. Divide the ball into eight equal pieces. Dust with flour, and roll each out until each is about ¼ inch thick.

Cook one round at a time on the preheated pan for 30 seconds on each side. The flatbreads are cooked when they form dark brown spots on the side. Let cool.

Serve with stew or with syrup and berries.

*This recipe is very similar to the oat flatbreads in the prior page, however, it uses rye instead of oats, rises due to yeast, and can be flavored by adding a little berry juice to the dough.*

## Rye Flatbread *Gahkko*

- ❖ 10 oz flour
- ❖ 4 Tbsp dark Karo syrup or molasses dissolved in 1 ¼ c. water.
- ❖ Pinch of salt to taste
- ❖ 2 tsp lard or oil.
- ❖ 4 heaped spoons of rye flour
- ❖ 10 oz flour
- ❖ ½ tsp yeast
- ❖ 1 tsp berry juice

Mix together all dry ingredients until well incorporated.

Well out the bottom and pour in the wet ingredients, including lard/oil. Mix well.

When mixed well, knead the dough on a flat surface. If crumbly, add more water. Knead until it is the consistency of sugar cookie dough. Form a ball and let rest 10 minutes.

Heat a pan on high. Divide the ball into eight equal pieces. Dust with rye flour, and roll each out until each is about ¼ inch thick.

Cook one at a time on the preheated pan for 30 seconds each side. The flatbreads are cooked when they form dark brown spots on the side. Let cool.

*This is a no-hassle bread recipe that goes well with stew or soup. It is hearty and its Scandinavian influence shines through its inclusion of rye and other flours*

## Saami Bread *Saami láibi*

- ❖ ¾ cups flour
- ❖ 1 ½ c. coarse whole meal flour
- ❖ 1 ½ cups whole meal flour
- ❖ ¾ cup coarse rye meal
- ❖ 6 Tbsp yeast
- ❖ 2 Tbsp sugar
- ❖ 1 tsp salt
- ❖ 2 Tbsp molasses or maple syrup
- ❖ 2 Tbsp oil
- ❖ 6 cups water, warm
- ❖ 2 ¾ cups flour

Mix the yeast with water. In a separate bowl, mix together all dry ingredients, *except* the 2 ¾ cups flour.

Add the wet ingredients.

Knead the dough, adding the 2 ¾ cups flour.

Let rise until doubled in bulk.

Divide the dough into four parts. Place into buttered molds or loaf pans, and rise until doubled.

Preheat the oven to 350°

Bake for 45 minutes until there is a golden crust.



*These biscuits go well with either a sweet or savory palate. Either mop up stew or soup with them or smother them with butter and jam!*

## Finnmark Biscuits

- ❖ 2/3 cups flour
- ❖ 1 Tbsp sugar
- ❖ ¼ tsp salt
- ❖ 2 eggs, yolk and white separated
- ❖ 2/3 cup milk
- ❖ 1 Tbsp butter

Beat egg whites, set aside.

Beat egg yolks until thick and lemon colored, about 5 minutes.

Add sugar, flour, milk, butter, and salt. Beat 3 minutes.

Gently fold in beaten egg whites.

Spoon batter into greased muffin pans, filling to 2/3 full.

Bake at 375° for 30 minutes.

# Vegetable Dishes

Go where the pepper grows!

Swedish  
Admonishment

How can a stranger know what a squirrel eats?

- Sami Proverb

Don't come here and play 'king carrot'!

- Danish Saying

Don't make a cabbage of it.

- Norwegian Saying

It fits like the yolk in the egg.

- Norwegian Idiom

She sure stepped in the salad, there.

- Norwegian Saying



*This casserole is usually found on the tables spring through fall. It is a filling yet sweet dish, perfect for meatless meals. It can easily be frozen to be eaten later. There are several variations, which make the dish healthier.*

## Carrot Casserole *Porkkanalaatiko*

- ❖ 2 cups rice (white or brown)
- ❖ 2 cups cream (or milk)
- ❖ 2 lbs carrots, shredded
- ❖ ½ tsp salt
- ❖ 1 Tbsp brown sugar (or honey)
- ❖ 2 eggs
- ❖ 3 Tbsp butter
- ❖ 1/3 cups fine breadcrumbs
- ❖ 1 tsp nutmeg (optional)

Cook the rice and set aside when done, letting it cool as you prepare the rest of the dish.

Preheat the oven to 375.

Peel and shred the carrots in a bowl.

Add the cooked rice, milk, eggs, brown sugar, and spices. Stir until incorporated.

Pour the mixture into a baking dish.

Melt the butter and coat the breadcrumbs. Sprinkle the mixture over the casserole.

If you so desire, you can pattern the surface of the dish with slits from a knife or a spoon to allow for venting.

Bake for 45 minutes.



*A seemingly genetic trait in Scandinavia love for foraging, drying, and eating mushrooms. This soup, as well as the following salad, honors the ability to live off the land, taking only what you need, and leaving the rest for others*

## Chanterelle Soup

- ❖ 3 Tbsp butter
- ❖ 4 cups fresh chanterelles, chopped.
- ❖ ½ cups chopped onion
- ❖ 3 Tbsp flour
- ❖ 3 ½ cups vegetable stock
- ❖ ¾ cup whipping cream or heavy cream
- ❖ Salt and pepper to taste
- ❖ Parsley for topping

Sauté the onion and mushrooms in butter.

Stir in the flour.

Pour in the vegetable stock, continuously stirring.

Simmer for 15 minutes.

Add the seasoning and cream then bring to a boil.

Sprinkle with parsley just before serving.

*This dish is wonderful for spring or summer, lightly altering the flavor and texture of the mushrooms*

# Mushroom Salad

- 4 cups mushrooms, any variety
- 1 onion
- ¾ cup cream
- 1-2 tsp lemon juice
- ½ tsp sugar
- Dash of white pepper
- Salt

Clean the mushrooms by rinsing them under cool water.

Boil the cleaned mushrooms in plenty of water for five minutes, rinse and cool.

Place the mushrooms in a glass jar, alternating with thin layers of salt. Let sit and soak in salt between two to four hours. Remove the mushrooms and clean off extra salt.

Peel and chop the onion and mushrooms.

Mix the wet ingredients into a smooth dressing.

Stir the mushrooms and the chopped onions into the dressing.



# Main Dishes

You'll never catch any fish if you're afraid of getting your feet wet.

- Saami Proverb

The thing is steak.

- Swedish Saying

The cat too likes fish but doesn't want to get its claws wet.

- Saami Advice

I have made soup out of all kinds of stock.

- Saami Proverb

It's not worth going further than the sea for fish.

- Finnish Saying

The man from Luoto in church merely sleeps and dreams of herring.

- Finnish Proverb



*This is a dish with a history—it is guessed to be almost six thousand years old! It is simple to make, but with a rich, filling taste. The word 'finbuff' is actually not the name of the dish, but the way the meat is prepared (traditionally, the reindeer meat used to make this dish is frozen in order to slice it thin enough).*

## Finbuff

- ❖ 1 lb lean meat (such as venison or steak), cut into thin strips.
- ❖ 7 oz bacon, chopped
- ❖ 9 oz mushrooms, sliced
- ❖ 1 small onion, sliced thin
- ❖ 3 Tbsp butter, for sautéing
- ❖ ½ cup heavy cream
- ❖ 2 Tbsp flour
- ❖ 3 slices goat cheese
- ❖ 2 Tbsp blueberry jelly
- ❖ 2-3 sprigs fresh thyme
- ❖ Salt and pepper to taste
- ❖ ¼ cup sour cream

In a sauce pan, sauté the bacon over medium high heat until crisp. Reserve the bacon grease.

Add the meat and season with salt and pepper. Brown one minute on each side. Reserve the drippings.

In the same pan, sauté the onions and mushrooms until golden. Add butter and flour to coat.

Stir in the cream, sour cream, cheese, jelly, and thyme and stir consistently over medium heat until the mixture thickens.

Add the meat and bacon and season to taste.

Let simmer for 2-4 minutes.

Serve with potatoes or other vegetables.

*This recipe varies from region to region, differing in the vegetables used or the thickness of the soup. The stock adds a lot of flavor to the combination of root vegetables and game. As always, if you don't have access to reindeer (as many of us do not), you can substitute beef or game meat.*

## Reindeer Soup *Bidos*

- ❖ 2 lbs reindeer or other meat,
- ❖ 4 ½ cups water
- ❖ ½ onion, chopped
- ❖ 4 potatoes, cubed
- ❖ 4 green onions, chopped
- ❖ 3 carrots, chopped
- ❖ Salt and pepper to taste
- ❖ Additional green onions or chives (optional)

Cube the meat.

Bring the water to a boil and add the meat, letting it cook all the way through, about 30 minutes.

Add the onions. Simmer on low heat for 30 minutes.

Add the potatoes and carrots. Let simmer for 20 minutes. The meat and vegetables should be able to be pierced with a fork.

Flavor with salt and pepper. Top with green onions or chives before serving, if so desired.

This dish is especially popular among coastal communities. Fish balls are enjoyed with potatoes and both white and brown gravy.

# Fiskeboller

- ❖ 1 lb firm white fish (such as cod or pollock)
- ❖ 2 eggs
- ❖ ½ - ¾ cup cream
- ❖ Flour
- ❖ 1 tsp onion powder
- ❖ Fresh or dried basil
- ❖ 2-3 garlic cloves
- ❖ Parsley
- ❖ Vegetable stock
- ❖ 2 Tbsp butter

Mix all ingredients in a food processor until smooth. Place in the fridge and let set for 1-1/2 to 2 hours.

Fill a pot with water or stock and bring to a boil.

Using two spoons, form balls from the prepared mix, about 1 ½ inch in diameter (tip: dip the spoons in ice water between each ball). Drop each ball into the boiling water. If the ball falls apart, add more flour to the mix.

The balls are done when they are firm. Strain the broth and use as a base for the sauce, mixing it with melted butter and additional flour mixed together to make a paste. This thickens the broth.

Serve with boiled potatoes and carrots.

*Salt preserves fish in two equally important ways by extracting water from the flesh, and by imbuing it with the salt. The fish may be used in any recipe calling for salted cod*

## Salted Fish

- 1 lb firm white fish (such as cod or Pollock)
- Heaps of kosher salt

In a deep dish, create a bottom layer of salt. Place the cod on top. Cover the top and sides of the fish with more salt until you cannot see the fish.

Seal the top of the dish.

Put the fish in the fridge and let set for 48 hours.

Remove the fish from the salt. Rinse with cold water, then let dry. Wrap the fish with a cheese cloth.

Put in fridge with ability to drain and let set for 6-8 days, depending on how thick the fish is.

When the fish is dry, either freeze it or use it in a recipe after soaking overnight in cold water.



*Along with a rise in new Scandinavian cooking, there has been a surge of fusion Sami innovations. The reindeer burger is a delicacy that can even be found in the southernmost parts of Scandinavia.*

## Reindeer Burgers

- ❖ 1 1/3 lb ground reindeer
- ❖ 1/2 lb ground pork
- ❖ 2-3 tsp salt
- ❖ 2 c. fresh mushrooms (such as chanterelles, portabella, or
- cremini
- ❖ 1 onion, chopped
- ❖ Butter for frying
- ❖ Pepper & parsley to taste

Mix reindeer meat, pork, and 1 tsp salt in a bowl. Form burgers (the number will depend on the size you make). Season by mixing in pepper and parsley.

Heat a frying pan and add butter. Fry the mushrooms and onion.

Remove mushroom and onion mix. Fry burgers on both sides.

Serve on a rye bread with mushrooms and onions.

Salmon is an important staple, particularly in coastal communities. This recipe has spread to become a favorite in southern Norway and Sweden.

## *Rømmelaks*

# Salmon with Sour Cream

- ❖ 4 salmon fillets, with skin
- ❖ 2 to 3 Tbsp soy sauce
- ❖ 3 Tbsp. olive oil
- ❖ Pepper, to taste
- ❖ 1 cup sour cream
- ❖ Salt, to taste

Bring the oil to medium-high heat in a frypan on the stovetop. Place the salmon, skin side up, in the pan. Salt and cook until golden brown, about 4 minutes. Turn the salmon, and salt and cook until cooked through, about 3 more minutes.

Remove salmon from pan. Turn heat down to low. Mix sour cream and soy sauce together in a small bowl. Add sour cream and soy sauce mixture to drippings, using a fork to mix well. Add salmon back into the pan with the gravy sauce. Season to taste with pepper.

Serve salmon with potatoes or other vegetable, with sour cream sauce on top.

## Hare Stew

- ❖ 1 hare/rabbit, cut into pieces
- ❖ Salt
- ❖ 2 Tbsp unsalted butter
- ❖ 2 Tbsp flour
- ❖ 1 ½ cups chicken stock
- ❖ 1 onion, sliced
- ❖ Zest of a lemon, cut in strips
- ❖ 3 bay leaves
- ❖ ¼ cup lemon juice
- ❖ 2 Tbsp capers
- ❖ ½ cup sour cream
- ❖ 2 Tbsp white wine
- ❖ Black pepper
- ❖ Parsley for garnish

Salt the rabbit pieces well. Set a heavy lidded pot over medium-high heat. Brown the rabbit well on all sides. Remove the rabbit pieces once browned.

Add the butter and onion, and cook until the edges of onion begin to brown. Sprinkle with flour and stir well. Cook, stirring often, until the flour turns golden.

Return the rabbit to the pot and add enough chicken stock to cover. Add the lemon zest, bay leaves, and lemon juice. Bring temperature to low. Cover and cook gently until the rabbit meat is very tender.

On low heat, add the sour cream, capers, white wine, black pepper, and garnish with parsley.

# Dessert Dishes

Coffee without cream is like love without kisses, and love without kisses is like no love at all.

- Swedish Saying

The man is up on the licorice.

- Danish Idiom

Saturday brings three goodies: sauna, porridge, and boys.

- Finnish Saying

Let loose and go cake in it.

- Danish Expression

He's so lost, he's out berry-picking.

- Norwegian Saying





*This 'cheese' has a mild egg-y taste and a custard-like consistency. Many people like to eat the cheese, slightly toasted, with whipped cream berries, and jam*

## Egg Cheese

- 4 ¼ cups whole milk
- 1 egg
- 1 ½ cups buttermilk
- Pinch salt

In a saucepan, bring the milk *almost* to a boil, stirring frequently. Beat the eggs and mix with buttermilk. Pour the mix into the milk. Turn off the heat, and let the mix stand over the stove until the curd and whey are separated, about half an hour.

Line a colander or mold with a damp cheesecloth. Place the curds into the colander or form, adding salt on top. Cover the curds with more cheesecloth, and place a weight on top. Place colander or mold on a bowl and let drip overnight.

Take the cheese out of the colander or mold to serve.

*Leipäjuusto cheese (also known as 'bread cheese' or 'squeaky cheese') can be eaten cold, baked, or grilled. It is traditionally served after the birth of a newborn baby in the family.*

## Baked Cheese with Jam and Cream

- ❖ 3 cups squeaky cheese
- ❖ 2 cups mascarpone cheese
- ❖ 2 Tbsp powdered sugar, plus extra
- ❖ ½ tsp vanilla
- ❖ ½ tsp sugar.
- ❖ Zest and juice of ½ lime
- ❖ Jam of choice

Cut the squeaky cheese into six large wedges and place on a lined baking tray. Bake at 390° until softened, about 15 minutes.

Mix the mascarpone cheese, powdered sugar, vanilla, sugar, lime zest, and juice until creamy.

Arrange the baked cheese on plates with a spoonful of cream mixture and a spoonful of jam. Dust with extra powdered sugar.

*Many berries grow in Finnmark, including lingonberries, bilberries, cranberries, buckthorn, crowberries, and cloudberry. These berries can be eaten raw, turned into jam or fermented into a liquor.*

## Bilberry Jam

---

- ❖ 2 lbs fresh or frozen bilberries
- ❖ 1½ lbs granulated sugar
- ❖ 1 lemon, juice and zest

Wash the fruit if fresh. Place in a large pot and crush it, breaking down large chunks.

Add the lemon juice and zest, then simmer until berries are soft.

Add sugar and bring to a boil. Cook until the mixture sets. The jam can be either refrigerated or canned into sterilized jars.

*For a flavorful jam little is needed beyond the berries themselves and sugar to act as a preservative.*

# Cranberry Jam

---

- 2 lbs. fresh or frozen cranberries
- 4 cups granulated sugar

Wash the fruit if fresh. Place berries in a large pot and add sugar. Heat over medium-high, stirring until sugar has dissolved and berries release moisture, about 13 minutes.

Transfer mixture to a blender. Blend on high until berries and skins are completely pulverized.

Return to the pot and heat over medium heat, stirring often to prevent scorching. Cook until mixture thickens, about 15-20 minutes.

The jam can either be refrigerated or canned into sterilized jars.



# Cloudberry Cream

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- ❖ 3 cups whipping cream
- ❖ 1 vanilla bean, split in half lengthways
- ❖ ½ cup caster sugar, plus 2
- Tablespoons
- ❖ ½ cups cloudberry jam
- ❖ 1 Tbsp finely chopped lavender

Pour the cream into a large bowl.

Scrape the seeds out of the vanilla bean and add to the cream, along with the sugar.

Whip until stiff, then gently fold in the jam and lavender.

Serve immediately in small bowls or a large trifle bowl.

*Rhubarb grows well in cool climates, and pairs nicely with this oats, already seen as an ingredient in breads. The addition of bananas, while not a regional ingredient, adds a deeper, fruity taste for the summer.*

## Rhubarb and Oats

2 cups sliced rhubarb

½ cup brown sugar

1 tsp cinnamon

1 ½ cups rolled oats

½ tsp cardamom

¼ cup rye breadcrumbs/  
breadcrumbs, or buckwheat flour

2 bananas

7 Tbsp butter

Peel and thinly slice the rhubarb. Spread the slices in a buttered oven dish. Slice the bananas and place on top of the rhubarb.

Sprinkle cinnamon and cardamom on top of the rhubarb and banana. Melt the butter and mix with the rest of the ingredients.

Spread the butter mix on top of the fruit.

Bake at 390° F. for 20–25 minutes. Serve with vanilla ice cream.

*This recipe gets all its natural sweetness from the berries. A perfect light dessert for after a hearty meal.*

# Stewed Berries

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- ❖ 4 cups diluted red berry juice
- ❖ Sugar
- ❖ 4 Tbsp potato starch
- ❖ 8 cups frozen mixed berries

Whisk the potato starch into the cold juice and bring to the boil, stirring constantly. Once boiling, remove from the heat.

Put the berries in a bowl and pour the thickened berry juice on top. Sprinkle with sugar.

# Liquors

It's no good to sit by a juniper fire.

- Sami Advice

Pour a beer for thirsty men, pour a beer for tired men, for beer is a body's friend.

- Viking Saying

Three things give warmth: sauna, alcohol, and women.

- Finnish Idiom

When things go well, they bottle themselves.

- Danish Proverb





## Cranberry Liquor

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- ❖ 2 cups sugar
- ❖ 3 cups vodka
- ❖ 1 cup water
- ❖ 12 oz fresh cranberries

Cook water and sugar in a saucepan over medium heat until sugar dissolves, stirring constantly. Remove from heat and let cool.

Blend cranberries in a blender until finely chopped. Combine sugar mixture and cranberries in a large bowl. Add vodka.

Pour mixture into jars. Secure with lids to make them airtight. Let stand three weeks to a month in a cool, dark place, shaking the jars every other day.

Strain the cranberry mixture and discard solids. Pour liquor into bottles or jars.

The liquor can be stored for up to a year, either refrigerated or room temperature.

# About the Author

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Ellen A. Ahlness is a graduate student pursuing her PhD in Political Science, where she is committed to conducting decolonizing research methodologies. Additionally, she seeks to learn and develop her digital and publish scholarship capabilities by creating projects – such as *A Table in Alta*– that teach in a way accessible to general audiences.

Ellen has had the honor of being published in print and online, including *The Cross Section Journal*, *Managing Multicultural Scandinavia*, and *Current Developments in Arctic Law*. She has previously published one cookbook, *Taste of Sarband: Culinary Histories and Dishes of Tajikistan*, which was nominated for a Gourmand World Cookbook Award.

Thank you to your interest in this cookbook, for supporting *North 66*, and for supporting graduate research.

Thank you to the many people to contributed to this book through their conversations, insights, sharing, and memories.

I hope this book has fueled your own interest and opened your kitchen to a new region of the world.

# Online and Print Resources

To learn more about Arctic politics and current events, check out the following resources:

[www.arctictoday.com](http://www.arctictoday.com)

*Arctic Today* is an independent news source that brings reads an unrivaled combination of international news and perspectives on a changing Arctic.

[www.nsidc.org](http://www.nsidc.org)

The National Snow and Ice Data Center is an excellent and expansive collection of data on Arctic climatology and meterology.

[www.nunatsiaq.com](http://www.nunatsiaq.com)

The official newspaper of record for Nunavut and Nunavik, Nunatsiaq News has been published since 1975, discussing topics of Arctic and Inuit concern.

[www.samiculturalcenter.org](http://www.samiculturalcenter.org)

The Sami Cultural Center of North America serves descendants of Sami immigrants to North America, providing educational activites on-site and online.

*The Sami People: Traditions in Transitions.* Veli-Pekka Lehtola.  
This book explores the powerful changes undergoing Sami culture, focusing on new kinds of activism, art, and media.

