

Hot dishes - 4 people's recipe

### **A Danish style Wilderness Christmas dinner with duck and roast pork**

Can you cook a traditional danish Christmas dinner at a Trangia. The answer is a definite yes.

#### **Ingredients:**

14 common egg-sized potatoes  
1 jar of small potatoes  
1 tub of red cabbage  
2 pcs duck breast  
500 g flat Roast pork - Preferable with skin.  
1 tablespoon butter or spreadable  
1 dl brown sugar  
2 dl flour  
1 tablespoon currant jelly  
Salt, abundant  
Pepper  
A little oil for frying and lubrication.

#### **Preparation:**

At least one trangia 25 is needed for Roast pork on the omnia, and the rest can be made on a trangia with a little care. The recipe is built according to this. If you use 2 trangias for duck and side dishes, cooking becomes somewhat easier.

The Roast pork is cut into roasts about 5 cm thick, and the rind is scratched all the way through the skin to the fat and rubbed well in salt. The duck breast can benefit from scratching the skin, but it is not a must do. Potatoes are peeled if necessary.

- Potatoes (both large and small) are peeled. They must be made in the pan.
- Duck breast is fried in the pan or pan.
- Brown potatoes are made in the pan.
- Red cabbage is made in a pan.
- Roast pork is made in Omnia

#### **Cooking:**

The small roasts are placed in the Omnia oven. The rind is rubbed with salt and 1 1/2 dl water is poured into the bottom of the silicone mold. Set the roast over medium heat, approximately 80 minutes before the food is to be served and 30 minutes before the rest of cooking begins.

Peel 4-5 standard size potatoes, as well as 10-12 small potatoes. The small potatoes can also be potatoes from a jar. Boil all potatoes in the same pan. Remove the small potatoes from the pan when cooked and place them in a bowl for later. Save the potato water for the sauce.

The red cabbage is put in a small bag and placed in the water with the large potatoes until finished. Put it in a thermos bag, sleeping bag or warm sweater, like haybox. Thereby, 2 things are finished at the same time.

The duck breast is scratched, salted and fried on the skin side until crispy, and turn over. They should have about 8-10 min on each side. Do not pour out the frying fat, it must be saved for the sauce.

Melt the butter together with brown sugar on the pan. The small potatoes should be simmered and turned on the pan until neatly glazed. Here I use sugar-free brown sugar myself, which tastes just as good, and then as a diabetic (type 2) I can eat brown potatoes with a little better conscience.

The moisture from the potatoes as well as the duck fat is leveled into a sauce. The remains of the caramel from the brown potatoes can be used for coloring in the sauce. The sauce is seasoned with salt, and is significantly improved with a good spoonfull of currant jelly.

Roast pork and duck are cut into suitable parts and prepared to serve with potatoes, gravy, red cabbage and brown potatoes.

Wilderness's Christmas dinner Danish style is now ready to serve...