



Pinnerekjøtt (Lamb Ribs)

In Norway, we celebrate Christmas 24th of December. That's when we share Christmas presents, and gather the family for a round of traditional meals. The traditional Christmas dinner varies around the country. Around our capital Oslo they would serve a pork rib, in southern Norway, boiled cod would be on the table. But in this recipe, I will show you the most common one to serve in the west part of Norway. Both of my parents were born in that area, and they brought their traditions into my life. The dry salted lamb ribs served with perfect sides. For me, there is no Christmas without its smell in the house.

Measurements

400g salted and dried lamb ribs, per person
water
potatoes
rutabaga mash

Servings: 4 servings

Preparation time: 10 minutes

Soaking time: 24-48 hours

Cooking time: 3 hours

Total time: 3-4 hours

Baking Temperature:
Max grill setting

Directions

- ☞ Soak the lamb ribs in water for 24-48 hours.
- ☞ Add birch sticks (4 layers) to the bottom of a large casserole pot.
- ☞ Add meat on top of the birch sticks
- ☞ Add water until you almost reach the middle of the birch sticks. Steam the lamb for 3 hours, but remember to check every 20 minutes. Add water so the bottom of the casserole doesn't burn. (Traditionally we'd use sticks of birch in the bottom of a large casserole pot, but if you have a steam function pot or oven, that works as well.)
- ☞ When 2 and a half hour has passed, start boiling potatoes, and make yellow rutabaga mash.
- ☞ As potatoes and Yellow Rutabaga Mash are finished, you only need to finish the lamb ribs.
- ☞ Place meat on a cooking grate.
- ☞ Get them into the oven in grill mode. 3 minutes on each side of the meat.
- ☞ Serve hot with potatoes, yellow rutabaga mash, and lamb ribs.
- ☞ You should add melted butter on top of everything.

Rutabaga Mash

Measurements

800g yellow rutabaga
2 carrots
2 potatoes
1 dl. heavy cream
1/2 tsp. ground pepper,
nutmeg and salt

Directions

- 👉 Peel and cut rutabaga, carrots, and potatoes
- 👉 Add them to a casserole pot and fill it up with water.
- 👉 Boil everything until they are soft enough to be mashed.
- 👉 Pre-measure heavy cream and spices. Also, pour 1/4 cup stock from the pot you steamed lamb ribs.
- 👉 Mash with a potato masher, or a hand blender.
- 👉 Add heavy cream, stock, and spices.
- 👉 Stir until you have a smooth like consistency.

Servings: 24 servings

Preparation time: 10 minutes

Cooking time: 25 minutes

Total time: 45 minutes



Potatoes

Directions

This is traditionally served with boiled potatoes.
Potatoes has different cooking time, its nessesary to read on packaging on the type you buy.
Make sure to add a good amount of salt to the boiling water.

I usually prepare 2-3 potatoes for each person, but its all about the size and how much your guests would eat. There might be some going for more after the first plate, so make sure you plan for this.

Traditions

This meal is normally followed by a dessert called Riskrem

Recipe for this follows on the next page!