

## Scandinavian-Style Crayfish with Dill

4 appetizer servings

### Marinade Ingredients:

1 gal. Water  
1/2 c. Coarse sea salt  
2 Large stems crown dill  
1/3 c. Packed brown sugar  
12 oz. Porter or dark beer

### Preparation:

Bring the water, salt, whole crown dill stems, and brown sugar to a boil in a large pot and simmer for 20 minutes. Cool the marinade to room temperature, then add the porter. Chill the marinade in a large container for several hours.

### Additional Ingredients:

2 gals. Water  
1/4 c. Sea salt  
2 Bay leaves  
2 Sprigs fresh dill  
6 Whole black peppercorns  
2 lbs. Live crayfish

### Preparation:

Bring the water, salt, bay leaves, dill and peppercorns to a rolling boil in a large pot. Add the crayfish and cook over high heat until the crayfish bodies turn a uniform red, 3 - 5 minutes. Remove the crayfish from the water, either by pouring the contents of the pot into a colander or, if the pot is too heavy, by lifting the crayfish from the water with a strainer or a slotted spoon. Add the crayfish to the marinade and refrigerate for at least 12 hours or up to two days before serving. Line a serving platter with dill sprigs. Remove the crayfish from the marinade and arrange them on the platter. Serve with small glasses of very cold aquavit.

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