



Hákarl is a food from Iceland. It is a Greenland or basking shark which has been cured with a particular fermentation process and hung to dry for 4-5 months. Hákarl has a very particular ammonia-rich smell and fishy taste. It is, quite literally, rotten shark meat. It was traditionally served during the mid-winter festivities know as Thorrablot but people visiting Iceland as tourists are often presented with Hákarl as a Sunday lunch offering. This may indicate that the Icelander either have a very mischievous sense of humour, or they are simply inhospitable and are determined to persuade visitors not to return!!!!

Preparation

- (1) Wash and gut your shark.
- (2) Bury the shark in gravel. Mark the location with a pile on stones. Unearth it six to eight weeks later.
- (3) Allow the shark to cure in the open air for another two months.
- (4) Cut off the thick brown crust which has grown around the shark. The remaining slab of flesh should smell somewhat like ammonia.
- (5) Eat the white flesh inside, along with a drink of Brennivín, an aquavit-like schnapps flavored with caraway.