



## Holiday Hákarl

001

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**Effective** 12/23/2014

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**Supersedes** NA

**Target Time** 12 weeks

**Updated** 12/14/2014

### Tools and Materials Required

Quantity	Description	Step
1	Greenland Shark	
1	wheelbarrow full of large stones	

### Key Reminders

Preparation for Holiday Hákarl needs to start early as it can take several weeks for the meat to properly ferment

### Steps

1. Dig a shallow pit near the ocean in sand with a high gravel content

- 1.1 Create a small mound for supporting the shark
- 1.2 Ensure the pit has adequate drainage

2. Prepare the shark

- 2.1 Decapitate the shark

3. Ferment shark

- 3.1 Place shark in pit
- 3.2 Cover with sand and stones to press fluids from shark
- 3.3 Allow 8-12 weeks for shark to cure in pit

4. Dry shark

- 4.1 Remove shark from pit
- 4.2 Cut shark into strips
- 4.3 Hang strips until dry

5. Collect shark from smokehouse

- 5.1 Remove brown crust from strips
- 5.2 Cut into bite-sized pieces

6. Enjoy Hákarl with all your friends!

### Visual Support

Shark 1.1, 1.2, 2.1, 3.1



Drying Shark 4.2, 4.3, 5.1



