



## Tea Sandwiches

Small Tea or Finger Sandwiches are perfect for afternoon tea or as a light appetizer. While the combination of fillings is endless, the recipes below reflect a traditional and a more unusual filling. What makes the sandwiches festive is how they are cut. They can be made into squares, triangles, circles or just about any shape with a cookie cutter. The trimmings are reward for the cook to eat! To create a special afternoon tea, plate the sandwiches with scones or cookies and cut up fresh seasonal fruit. Serve with a pot of your favorite tea and you will have an afternoon tea fit for a Queen.

### Cucumber Sandwich

Yield: 16 servings

#### Ingredients

- 1 English cucumber (Hot House Cucumber)
- 4 tablespoons unsalted butter, softened to room temperature
- 1 ½ teaspoon fresh dill chopped or ½ teaspoon dried dill
- 8 slices white bread (thin sliced is best)
- salt
- white pepper freshly ground or black pepper if not available

Peel and thinly slice the cucumber; preferably with a mandoline. Layer the slices in a strainer and place over a bowl. Sprinkle a little salt over the top. Allow to drain for at least one hour. After allowing to drain, you can use a paper towel to blot up excess moisture.

Mix the butter and dill together in a bowl. Lay all eight slices of bread out and butter the top of each slice. The butter will help keep the bread from getting soggy. Start layering the cucumber over four of the slices. After a couple layers, sprinkle with just a little salt and pepper. Add another couple of layers and then place the other pieces of buttered bread on top. Cut the crust off and then cut each sandwich into four squares, triangles or other desired shape. Plate and serve. These sandwiches should be made as close to serving time as possible since the cucumber will still have a fair amount of moisture.





## **Pistachio and Olive Sandwich**

Yield: 16 servings

### Ingredients

- 8 ounces whipped cream cheese
- 3 tablespoons pistachio, coarsely chopped
- 3 tablespoons green olives coarsely chopped, pimento removed and discarded
- 8 slices wheat or whole grain bread

Mix the cream cheese, pistachios and green olives in a bowl. Spread the equally mixture on four slices of bread. Top with the other slices making four sandwiches. Cut the crust off and then cut each sandwich into four squares, triangles or other desired shape. Plate and serve.

Recipes by David Musial

