

MIRKWOOD DESIGNS presents...

Tea Sandwiches

- 1 loaf white sandwich bread (Pepperidge Farm White Sandwich bread is perfect for this recipe)
- Cookie cutter (optional)
- 8 ounces cream cheese, softened
- 2 tablespoons heavy cream
- 2 tablespoons chopped chives (fresh is best)
or 2 tablespoons chopped watercress
or 2 tablespoons chopped pimento olives
or 2 tablespoons chopped walnuts
- Paprika (optional)
- 6 red radishes washed, trimmed, and sliced paper thin
- 1/2 hothouse seedless cucumber (sometimes called English cucumber) washed, trimmed, and sliced paper thin
Note: Cucumbers contain a lot of water, so after slicing, lay the slices on a piece of paper towel to absorb the moisture before assembling your sandwiches.



1. Trim the crust from the slices of bread (save them to make bread crumbs!)
2. If desired, use a cookie cutter just smaller than the slice of bread to cut shapes (flowers or circles are pretty), or you can cut each square into quarters to make smaller tea sandwiches.
3. Mix the cream cheese, heavy cream, and herbs/olives/nuts (or separate the cream cheese and make a small batch with each addition). If desired, add some paprika—it makes the cream cheese a pretty pink color.
4. Spread each slice with the cream cheese mixture. (You can stop here, or top with sliced cucumber and/or radishes as described in the next step.)
5. Top each slice with the cucumber or radish slices, or a combination of both. Be creative!

Serve at your next tea party!

Copyright 2010 by Ruthann Logsdon Zaroff for Mirkwood Designs.

This recipe is for personal use only and may not be sold or otherwise distributed without this copyright information.

MirkwoodDesigns.com