

Tea Sandwiches

Black Forest Roll-Ups with Dill

Dixie Kelly

Yield: 60 appetizers

2 packages (16 ounces) cream cheese
4 green onions, finely chopped
¼ teaspoon dill
1 pound Black Forest Ham
1 package 8 or 10-inch round flour tortillas

Mix together softened cream cheese, finely chopped green onions and dill. Spread mixture on tortillas, top with piece of ham and roll tightly. Best made the day before serving. Slice into ¾-inch pieces and serve. Garnish with chopped parsley or dill.

Blue Cheese-Walnut Finger Sandwiches

Dixie Spivey

Yield: 72 to 88 finger sandwiches

From *Southern Living Easy Entertaining*

¾ cup finely chopped English walnuts
1 package (8 ounces) cream cheese, softened
5 ounces creamy blue cheese, rind removed
1 tablespoon chopped fresh parsley
2 loaves Pepperidge Farm Very Thin 100% Whole Wheat Bread or Whole Grain 15 Grain Bread
¾ cup cranberry or fig, cherry, or apricot preserves

Preheat the oven to 350 degrees. Bake whole walnuts in a single layer in a shallow pan 6 to 8 minutes or until roasted and fragrant, stirring after 5 minutes. Cool completely (about 20 minutes). After baking and cooling the walnuts, pulse them in a food processor until they are finely chopped.

Stir together walnuts, cream cheese, blue cheese and parsley. Spread on 1 side of each bread slice. If the preserves are very thick and difficult to spread, chop them finer in a food processor and thin them a bit with 1 to 2 tablespoons water. Spread preserves on half of bread slices; top with remaining bread slices, cheese sides down. Chill

sandwiches in airtight zip-top plastic bags up to 24 hours, if desired. Cut crusts from sandwiches. Cut each sandwich into 8 pieces for Whole Wheat Bread or 4 pieces for 15-Grain Bread.

Cherry Cream Cheese Filling with Lavender Flowers

Karen Sullivan

Yield: about 6 cups

3 packages (8-ounces each) cream cheese,
room temperature
½ cup mayonnaise
1 jar (10-ounces) Polaner black cherry all-fruit
spread (find near jellies and jams)
1 bag (5-ounces) dried cherries, or more if
desired
1½ cup toasted chopped walnuts or pecans
¾ teaspoon lavender flowers (optional)

In a mixing bowl, combine cream cheese and mayonnaise. Scrape sides of bowl to combine. Add preserves and mix well, scraping bottom of bowl. Stir in remaining ingredients. Mix just until combined. Chill. Can be made up to 4 days ahead.

To assemble sandwiches. Using a serrated knife, slice bread as thinly as possible without causing it to break. Spread cream cheese mixture on half of the bread slices. Cover with remaining bread slices and cut in thirds or triangular fourths. Serve immediately or layer on a tray, cover with a slightly damp towel and wrap in plastic. Keep refrigerated.

Chutney Spread for Tea Sandwiches

Netta Turnbull

Adapted from a recipe of Debbie Moore Clark

Yield: 1 cup

8 ounces cream cheese
4 tablespoons chutney (recommend Major Grey)
1 teaspoon lemon juice
Dash salt
Dash curry powder
1/4-1/2 teaspoon minced fresh sage

Mix all ingredients together in a food processor until combined. Spread on good sandwich bread, vegetables, crackers or crostini.

Chili Cheese

Dixie Kelly

Yield: About 70 pieces

½ cup (1 stick) butter, melted
10 eggs
1 teaspoon baking powder
½ cup all-purpose flour
½ teaspoon salt
1 tablespoon fresh basil
1 can (8 ounces) green chilies, drained
12 ounces cottage cheese
16 ounces Monterey Jack cheese, grated

Preheat the oven to 400 degrees. And prepare a 9 by 13-inch pan or an 11 by 15 inch jelly roll pan.

Melt butter and then cool. Beat eggs and add butter and dry ingredients. Fold in chilies and cheese.

Bake for 15 minutes. Lower heat to 350 degrees and bake 40 minutes more. Can be frozen and reheated at 350 degrees for 15 minutes. Cut into 1½-inch squares.

Cranberry Feta Pinwheels with Herbs

Mary Beth Collins

Yield: 32 to 40 appetizers

1 carton (8 ounces) whipped cream cheese, softened
1 cup (8 ounces) crumbled feta cheese
¼ cup chopped chives
1 package (6 ounces) dried cranberries
4 flour tortillas (10 inches)

In a food processor or mixer, combine the cream cheese, feta cheese and chives. Stir in cranberries by hand. Spread about ½ cup mixture over each tortilla and roll up tightly. Wrap with plastic wrap and refrigerate for at least 1 hour. Cut each roll-up into 8 to 10 slices. For aesthetic reasons, discard or nibble on first and last slices.

Cucumber and Dill Hearts

Leslie Belcher

“The cucumber sandwich is the aristocrat of the tea table; cool, gracious and impeccable. By virtue of its utter simplicity and symbolic status, the cucumber sandwich is also one of the few foods to rise from the merely culinary world to dizzy literary heights.” From *The London Ritz Book of Afternoon Tea* by Helen Simpson

Cucumber (not waxed)

Vinegar

Salt

Dill, chopped finely

Butter

Thin-sliced white or wheat bread

Butter

Run a fork down the length of a washed cucumber, pressing firmly to create a decorative border. Repeat while turning the cucumber so that all sides are scribed. Thinly slice a cucumber into transparencies using a mandoline slicer. Sprinkle these see-through discs with a little vinegar, dill and salt. Place in a colander for 30-60 minutes allowing the moisture to drain out.

Cut the bread into heart shapes using a heart-shaped cookie cutter. Cover a slice of lightly buttered thin bread with two layers of cucumber, and top with another slice of bread. Apply firm but delicate pressure with the palm of the hand.

Place these on a serving plate, and cover with a lightly dampened cloth until tea is served.

Cucumber Dill Sandwiches

Lara Barnett

Dana DeBellis

This is a slight modification of Jane Ireton's recipe in *The Charlotte Herb Guild Cooks Again*, page 165.

Dill Butter:

1/2 cup fresh dill

2 tablespoons fresh parsley leaves

1 cup (2 sticks) unsalted butter, room temperature

1 tablespoon fresh lemon juice

1/2 teaspoon salt

1/8 teaspoon cayenne pepper

Sandwiches:

Loaf of thin-sliced bread

Cucumbers, sliced thin

Finely chop dill and parsley leaves in food processor. Add butter and process until well combined. With the motor running, add lemon juice through feed tube. Season with salt and cayenne.

The best bread for tea sandwiches is thin-sliced. Spread each slice with Dill Butter and layer thin slices of cucumber on one slice of bread. Top with other slice of bread, trim crusts, and cut into smaller pieces.

Cucumber Avocado Tea Sandwiches

Julie Courtney

8 ounces whipped cream cheese

1/2 teaspoon kosher salt

1/2 teaspoon ground black pepper

8 slices white bread, crusts removed

1 cup fresh baby spinach, washed and dried

1 English cucumber, peeled and thinly sliced

2 avocados, peeled and thinly sliced

1 cup alfalfa sprouts

Combine cream cheese, salt and pepper. Spread about a tablespoon of the cream cheese mixture on a bread slice, then layer with spinach, cucumber, avocado and alfalfa sprouts. Top with a second slice of bread. Cut into triangles or rectangles.

Cucumber-Salmon Watercress Sandwiches

Joan Smith

Yield: 12 sandwiches

4 ounces (1/2 package) cream cheese, softened

3 tablespoons finely chopped cucumber

3 ounces cold smoked salmon, thinly sliced

1 teaspoon trimmed and minced watercress

1/2 teaspoon lemon juice

1/8 teaspoon ground red pepper

12 whole wheat bread slices
3 tablespoons butter, softened
½ cup trimmed, minced watercress

Process cream cheese until smooth, stopping to scrape down the sides. Add finely chopped cucumber and new 4 ingredients; process until well blended.

Cut 2 rounds out of each bread slice using a 2-inch biscuit cutter. Spread cheese mixture on one side of half of bread rounds. Top with remaining bread rounds . Carefully spread the cut outer edges of sandwich with butter. Dip edges in ½ cup minced watercress, coating evenly. Cover and chill 2 hours.

Cucumber Tea Sandwiches

Mary Ann Nagel

1 package (8 ounces) cream cheese, room temperature
2 tablespoons mayonnaise
¾ teaspoon salt
¼ cup grated carrot
¼ cup chopped toasted walnuts

1 tablespoon finely chopped parsley
1 seedless cucumber
12 pieces thinly slices sandwich bread, crusts removed.
Grated carrot for garnish.

In a small bowl, combine cream cheese, mayonnaise, salt. Stir in carrot, walnuts and parsley. Using a vegetable peeler, peel thin ribbons of cucumber. Spread thin layer of cream cheese mixture on bread. Top with a single layer of cucumber, slightly overlapping. Cut each sandwich into fourths, Garnish with grated carrot.

Curried Chicken Salad Tea Sandwiches

Joan Smith

Yield: Approximately 25 servings

4 cups finely chopped cooked chicken
3 packages (8 ounces each) cream cheese, softened
¾ cup dried cranberries, chopped
½ cup sweetened flaked coconut, toasted
6 green onions, minced
2 celery ribs, diced

1 package (2½ ounces) slivered almonds, toasted
1 tablespoon curry powder
1 tablespoon freshly grated ginger
½ teaspoon salt
½ teaspoon pepper
48 whole grain bread slices

Stir together first 11 ingredients. Spread mixture evenly on 1 side of 24 bread slices; top with remaining 24 bread slices. Trim crusts, and cut each sandwich into 4 rectangles with a serrated knife.

Dill Chicken Salad in Tomato Fillo Shells

Dixie Spivey

Dixie modified Marsha Capps' recipe in *The Charlotte Herb Guild Cooks Again*, page 94, by toasting the pecans before adding them to the chicken salad.

Preheat the oven to 350 degrees and toast 1 cup pecans for about 5 minutes, watching carefully. Cool before adding to the chicken salad. Serve in prepared Athens tomato fillo shells.

Egg Salad Sandwiches

Leslie Belcher

Adapted from *Barefoot Contessa at Home*,

Yield: Serves 8

12 extra-large eggs
1/3 cup good mayonnaise
2 teaspoons whole-grain mustard
1 tablespoons minced fresh dill, plus sprigs for garnish
1 teaspoon kosher salt
½ teaspoon freshly ground black pepper
8 slices 7-grain bread or round French bread (boule)

Place the eggs in a large pot and cover them with cool tap water. Bring the water to a boil, lower the heat, and simmer for 5 minutes. Turn off the heat and allow the eggs to sit in the water for another 5 minutes. Drain, then fill the pot with cold water. To peel the eggs, tap each end on a board, then roll the egg between your hand and the board to crackle the shell. Peel under running tap water and allow the eggs to cool to room temperature.

Place the eggs in the bowl of a food processor fitted with a steel blade. Pulse the processor 10 to 12 times to break up, but not puree, the eggs. Transfer the chopped

eggs to a bowl and add the mayonnaise, mustard, dill, salt, and pepper. Combine lightly with a fork.

Toast or grill the bread. Spread on the egg salad, then garnish with a sprig of dill. Serve at room temperature.

Fig Bread Tea Sandwiches

Karen Sullivan

Fig Bread:

Yield: about 3 loaves

3 cups boiling water
2 (7-ounce) packages dried Mission figs, stems removed
2 sticks unsalted butter, softened
3 cups granulated sugar
3 eggs, room temperature
1 teaspoon vanilla
1 teaspoon fresh rosemary, finely chopped (optional)
6 cups all-purpose flour
1 tablespoon baking soda
1 teaspoon salt
½ teaspoon ground cloves
1 teaspoon cinnamon
1½ cup toasted nuts, such as walnuts, pecans or hazelnuts

Preheat oven to 350 degrees. Grease (3) 9-by-5-inch loaf pans and dust lightly with flour. In a large bowl, pour boiling water over figs. Let cool, then process in a food processor until almost smooth. Set aside.

In a medium bowl, combine flour, baking soda, salt and spices. Set aside.

In a mixing bowl, cream butter and sugar until light and fluffy. Add eggs one at a time, beating well after each addition. Add vanilla. Add flour and date mixture alternately, mixing until just incorporated. Add nuts. Fill loaf pans about half full.

Bake for 40 minutes or until a toothpick inserted in the center comes out clean. Cool in pan for 10 minutes, then finish cooling on a wire rack. Can be frozen for at least a month.

Focaccia with Roasted Vegetables and Dill Dressing

Karen Sullivan

You can make the vegetables and dressing in advance. Cool and refrigerate the vegetables. Cover and reheat when ready to make and serve the sandwich. Goes well with soup or a garden salad.

Yield: Serves 8 to 12 depending on thickness of slices

3 yellow squash, sliced
1 large eggplant, sliced
1 package crimini mushrooms, sliced
1 red bell pepper, sliced
Olive oil
3 tablespoons smoked paprika
Salt to taste
Large loaf focaccia bread, cut into servings as desired.

Preheat oven to 400 degrees. Working in batches, toss vegetables in oil, season with salt and paprika, and spread a few of each on a baking sheet in a single layer. Bake until tender, about 15 to 20 minutes depending on thickness and oven position. While warm, toss with Dill Dressing. Slice focaccia in half lengthwise. Spread Dill Dressing on both sides. Add vegetables to bottom piece of bread in layers. Place remaining bread on top. Slice and serve warm.

Dill Dressing

Makes about 1 cup

2 cups fresh dill sprigs, stems removed
2 tablespoons Dijon mustard
Salt to taste
1/2 cup olive oil, reserving about 2 tablespoons

Place the dill, mustard, salt and oil in a small food processor. Pulse until dill is nicely chopped but not pureed. Add cheese and pulse a few more times. Adjust seasoning. Transfer to a container and pour reserved oil on top to prevent oxidation. Use within a few days.

Goat Cheese and Sun-dried Tomato Pinwheels

Mary Beth Collins

Yield: 32 to 40 appetizers

1 carton (8 ounces whipped cream cheese, softened
7 to 8 ounces goat cheese with herbs, cut up
1/3 cup chopped chives
Sun-dried tomatoes, drained and chopped, to taste
4 flour tortillas (10 inches)

In a food processor or mixer, combine the cream cheese, goat cheese and chives. Stir in the sun-dried tomatoes by hand. Spread about ½ cup mixture over each tortilla and roll up tightly. Wrap with plastic wrap and refrigerate for at least 1 hour. Cut each roll-up into 8 to 10 slices. For aesthetic reasons, discard or nibble on first and last slices.

Ham Salad Served on Rye Bread

Lana Andrews

2 pounds cooked ham, cut into large chunks
1 cup sweet pickle relish
1 cup mayonnaise
1 tablespoon celery seed
1 ½ teaspoons yellow mustard
1 teaspoon horseradish sauce (optional)
1 teaspoon finely chopped dill
1 teaspoon fresh lemon juice
¼ teaspoon pepper
3 hard-cooked eggs, chopped
Rye bread, sliced
Fresh parsley, for garnish

Process ham in a food processor until coarsely ground. Put mixture in a large bowl and stir in relish and next 6 ingredients. Fold in chopped eggs. Place a scoop of ham mixture on bread slices and garnish with fresh parsley.

Ham Pinwheels

Brenda Dills

Yield: 2 dozen

3 ounces cream cheese, softened
1 garlic clove, minced
1/4 teaspoon curry powder
1/4 teaspoon ground mustard
1 cup shredded peeled tart apples

4 flour tortillas (6 inches), room temperature
1/4 cup chopped sweet red pepper
2 green onions, thinly sliced
4 thin slices fully cooked ham

In a small bowl, beat the cream cheese, garlic, curry, and mustard until blended. Stir in apple. Spread about 2 tablespoons over each tortilla. Layer with the red pepper, onions and ham.

Roll up tightly and wrap in plastic wrap. Refrigerate for at least 2 hours. Cut into 1-inch slices. Garnish and serve.

Herbed Egg Salad Tea Sandwiches

Margery Orell

Yield: 24 sandwiches
6 hard cooked eggs
2 tablespoons plain Greek yoghurt
2 Tbsp mayonnaise
1/2 Tbsp mustard
2 Tablespoons chopped chives
1 Tbsp chopped dill
1 Tbsp chopped tarragon
Salt and pepper to taste
Fresh dill sprigs

In a food processor, chop eggs; combine with the yoghurt, mayonnaise and mustard. Season with herbs. Add salt and pepper.

Options: Spread on thinly sliced bread, cut into triangles. Or, spread one side of curried nut bread with guacamole and the other side with the egg salad. Cut into small sandwiches.

Arrange on a platter. Garnish with dill sprigs.

Mediterranean Veggie Wraps with Anchovy Butter

Karen Sullivan

Prepare the ingredients for this a few days in advance. Wraps also can be made a day ahead.

Yield: About 6 wraps

3 cups cubed eggplant of any variety, skin removed if desired

3 whole cloves garlic, peeled
Olive oil
Salt and pepper to taste
1 red bell pepper
2 cubanelle peppers
Juice of 2 lemons
½ cup fresh thyme leaves, stems removed
6 to 8 whole wheat tortillas

Anchovy Butter:

1 teaspoon coriander seeds, toasted
½ cup (1 stick) butter, softened
Zest and juice of 1 lemon
Pinch red pepper flakes
3 ounces anchovy fillets, rinsed and patted dry

Preheat oven to 350 degrees. Toss eggplant and garlic with oil, salt and pepper. Place on baking sheet in a single layer and roast on lower rack until tender, about 30 to 40 minutes. Cool.

Place peppers on a separate baking sheet and bake on top rack until skin blisters. Place in a bowl and cover with plastic to cool. Peel skin and discard stem, seeds and membrane. Cut into half-inch strips.

Grind coriander seeds in a food processor. Add butter, lemon zest and juice, pepper flakes and anchovy. Process until smooth. Set aside. Place Cubanelles and eggplant in a food processor with roasted garlic and lemon juice. Pulse to make a chunky paste.

To assemble wraps. Cover each tortilla with a layer of butter. Cover nearly half with a layer of eggplant spread and about a tablespoon of thyme leaves. Add several red pepper strips in a line over eggplant. Roll up tightly and set aside. Repeat with remaining tortillas. Cover the wraps with plastic and chill for at least an hour. Slice 1½-inch spirals from each wrap and serve.

Mrs. Isobel Crawley's Smoked Salmon Tea Sandwiches

Mary Beth Collins

From *The Unofficial Downton Abbey Cookbook*

Yield: 3 dozen sandwiches

1 pound unsalted butter, room temperature
1½ tablespoon minced chives
1½ tablespoons finely chopped fresh dill
1 teaspoon garlic, minced
2 teaspoons lemon juice
2 teaspoons sea salt

½ teaspoon freshly ground black pepper
1½ loaves grain bread, sliced ¼ inch thick
1½ pounds smoked salmon, thinly sliced

In a medium bowl, combine butter, chives, dill, garlic lemon juice, salt and pepper. Beat until mixed, but do not whip.

Lay out bread slices, then spread with butter mixture. Top half of bread slices with smoked salmon. Lay remaining bread slices butter side down on top of the salmon slices. Place sandwiches on a large baking sheet. Cover with plastic wrap and refrigerate until butter is cold, about 35 minutes. Transfer sandwiches to a cutting board. Remove crusts. Serve chilled.

Minted Cucumber Sandwiches by Netta Turnbull

2 packages (3 oz. ea.) of cream cheese softened
4 tsp. chopped fresh mint
16 very thin slices of white bread with crusts removed
1 European cucumber sliced very thin

In small mixer bowl beat cream cheese. Beat in mint. Spread mixture thinly on bread. Cut each slice in half, forming 2 rectangles. Top half the rectangle with cucumber slices, then top with remaining rectangles

Makes 16 sandwiches, at about 80 calories each

Orange Muffins with Smoked Turkey

Hilda Norwood

Yield: 60 to 70 muffins

1 cup sugar
½ cup unsalted butter
2 eggs
1 teaspoon baking soda
1 cup buttermilk
2 cups all-purpose flour
½ teaspoon salt
1 cup raisins
Zest of one orange

Topping:

Juice of one orange

½ cup sugar

Filling:

½ pound thinly sliced smoked turkey breast, cut into small pieces.

¾ cup tart jelly

Preheat oven to 400 degrees and grease small muffin tins.

With an electric mixer, cream sugar and butter. Add eggs and beat until fluffy. Add baking soda to buttermilk. Stir flour and salt together, and add to the sugar-butter mixture alternately with the buttermilk mixture. Stir until well mixed.

In a food processor, grind raisins and orange zest. Add to batter and combine. Spoon batter into the prepared muffin tins and baked until golden brown and firm to the touch, about 10 to 12 minutes. Remove baking tins to a cooling rack. While still warm, brush the tops of the muffins with orange juice and sprinkle with ½ cup sugar. Wait 5 minutes before turning muffins out of the tins. Cool completely.

Pineapple Sage Tea Sandwiches

Joan Smith

¼ lb. cream cheese, room temperature

¼ celery heart, chopped fine

¼ cup diced walnuts

1 tablespoon finely chopped pineapple sage

1 small can, drained, crushed pineapple

10 pieces thinly sliced bread, crusts removed.

Mix all ingredients, except bread, until smooth. Spread mixture on sliced bread.

Radish or Cucumber-Chive Tea Sandwiches with Sesame and Ginger

Margery Orell

Adapted from Bon Appetit Test Kitchen April 2008

Yield: 5 sandwiches or 20 tea sandwich triangles

4 tablespoons butter, room temperature

3 tablespoons minced chives, divided

1 tablespoon toasted sesame seeds

¾ teaspoon grated peeled fresh ginger

¼ teaspoon Asian sesame oil

10 thinly sliced white or whole wheat bread, crusts removed

10 radishes, thinly sliced, or ½ English cucumber peeled and thinly sliced
Fleur de sel, optional

Mix butter, 2 tablespoons chives, sesame seeds, ginger and oil in small bowl; season with salt and pepper. Spread butter mixture over each bread slice. Top with radishes or cucumbers, overlapping slightly. Sprinkle with remaining chives and fleur de sel, if desired.

Sausage Rolls

Netta Turnbull

Pepperidge Farm frozen puff pastry
1 package Jimmie Dean sage skinless sausage
1 egg, beaten

Defrost pastry in the refrigerator to prevent it sticking together. Carefully, open up a sheet. Use a sharp knife to cut each sheet into 3 strips and then each strip into 4 pieces (12 pieces altogether).

Preheat the oven to 350 degrees. With a knife, cut the sausage into quarters. Then cut each quarter into three pieces (12 altogether).

Lightly flour surface and roll/stretch each strip thin. Then roll out each sausage piece and place atop each strip. Wet the bottom of the strip with water, then with your hands, roll the pastry around the sausage. Dip a pastry brush into the beaten egg and brush surface of uncooked sausage roll.

Place rolls on a cookie sheet or the rack of a roasting pan (with the roasting pan beneath). Bake for about 15 minutes. Lower the temperature to 325 degrees and bake an additional 10 minutes.

Smoked Salmon Tea Sandwiches with Herb Butter

Margery Orell

Yield: 24 sandwiches

Herb Butter:

½ pound unsalted butter, room temperature
¼ teaspoon minced fresh garlic
1 tablespoon minced green onions (white and green parts)
1 tablespoon minced fresh dill
1 tablespoon minced fresh flat-leaf parsley
1 teaspoon freshly squeezed lemon juice
1 teaspoon kosher salt

1/4 teaspoon freshly ground black pepper

Sandwiches:

1 loaf thinly sliced whole wheat bread

8 slices smoked salmon.

For the herb butter, combine all butter ingredients in a mixer fitted with a paddle attachment. Beat until mixed, but do not whip.

Use 16 pieces of the bread. Butter each slice. Place a piece of salmon on 8 of the slices. Then top with a buttered piece of bread. Refrigerate the sandwiches until very cold. Then place them on a cutting board and cut into as many tea sandwiches as you want.

Place on a pretty tray and serve chilled.

Spicy White Cheddar Pimento Cheese Sandwiches

Sandie Fenton

Adapted from *Tea Time* Magazine

8 ounces sharp white cheddar cheese, shredded

8 ounces Monterrey Jack cheese, shredded

1/3 to 1/2 cup mayonnaise

1/2 teaspoon cayenne pepper

1/2 cup diced marinated roasted red peppers

1/2 cup toasted pecans

1/4 cup fresh chives, minced

12 slices multigrain bread, cut into 2-inch flower shapes or other shapes

Fresh chives or toasted pecan half, for garnish

In the work bowl of a food processor fitted the blade attachment, pulse the cheeses, mayonnaise and cayenne until the mixture is fairly smooth. Add mayonnaise slowly until a spreading consistency is achieved. Transfer mixture to a mixing bowl. Fold in the diced red peppers, pecans and chives until well combined. Spread a small amount in the center of a bread shape. Top with another bread shape, matching the shapes. Chill until ready to serve.

Tea Sandwiches

Jane Ireton

Flax Oat Bran Bread with Toasted Walnuts (Great Harvest Bread Company)

Manchego cheese
Fig Jam

Slice and toast bread. Top 2-inch squares of toasted bread with shaved Manchego cheese and a dollop of fig jam.

Vegetable Sandwich Spread for Tea Sandwiches
Dixie Kelly

Yield: 40 triangle sandwiches

¼ cup cucumber
¼ cup green pepper
½ cup celery
¼ cup onion
¾ cup carrot
8 ounces cream cheese, softened
1/8 teaspoon salt
¼ teaspoon dill
Sandwich bread

Mix all ingredients together and spread on sandwich bread. Slice into triangles