

English Tea Sandwiches



Ingredients

- 12 slices white bread*
- 1/4 c. chopped fresh dill
- 8 slices whole wheat bread*
- 2 to 3 thin slices Brick cheese or Monterey Jack
- 2 Tbsp. mayonnaise
- 1 tsp. Coleman's mustard
- 1 Tbsp. mango chutney
- 1/4 c. chopped chives
- 18 thin slices peeled cucumber
- 2 to 3 thin slices ham
- 1/2 bunch watercress, stemmed
- 1 stick unsalted butter, softened and creamed

Ham: Mix mayonnaise and mustard, then spread on 4 slices of white bread.

Sprinkle with chopped chives. Place ham on 2 slices. Cover with 2 slices. Cut off crusts. Cut into 4 triangles. Place on a plate under dampened tea towel.

Smoked Salmon: Sprinkle dill on 4 slices buttered whole wheat bread. Top with slices of salmon. Cover with 2 slices. Cut as before. Cover as before.

Cheese-Chutney: Sprinkle 4 slices of buttered whole wheat bread with mayonnaise. Place cheese on 2 slices, chutney on other 2 and close. Cut and cover as before.

Cucumber: Sprinkle 4 slices buttered white bread with parsley. Top 2 slices with cucumber; close, cut and cover.

Watercress: Top 4 slices buttered white bread with watercress. Cut and cover as before.

Makes 40 triangular tea sandwiches, serving 8 to 10.

Courtesy of member Marilyn Jean Carle, House of Lancaster Cookery Book, 1986