Walnut and Watercress Tea Sandwiches



Ingredients

- 1/2 c. finely chopped watercress
- 2 hard cooked eggs, sieved
- 1/2 c. broken walnut meats
- Butter, softened
- 1/2 c. cream cheese
- 12 slices trimmed white bread
- Salt to taste

Method

- 1. Combine the watercress, walnuts, cream cheese, salt, and eggs in a mixing bowl.
- 2. Blend well and correct seasonings.
- 3. Butter the bread.
- 4. Spread 6 slices with the filling.
- 5. Cover with remaining bread.
- 6. Cut into 4 triangles.

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