

---

# Arden`s Cucumber Sandwiches

*Langborne Howard*

*Party Recipes from the Charleston Junior League - 1993*

**plain white bread, sliced**

**cucumbers**

**mayonnaise (regular or light)**

**salt**

**freshly ground pepper**

**dried dill weed or parsley flakes**

Using a jigger glass or small cookie cutter, cut rounds from the bread slices (one slice yields three or four rounds).

Cut 1/2 inch off the stem end of the cucumber. Put the end in place again and rub on the cut end of the cucumber, using a circular motion, for about 1 minute. A foam of bitter, sour liquid will appear at the edges.

Rinse away the foam and peel the cucumber. Score it with a fork, lengthwise, if desired. Cut the cucumber into thin slices.

Spread each bread round with a very thin layer of mayonnaise, scraping off all excess. Place a cucumber slice on each round. Sprinkle with salt and pepper to taste. Top with dill weed or parsley flakes.

## **Sandwiches**

---

*Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .*