
Asparagus Tea Sandwiches

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Party Recipes from the Charleston Junior League - 1993

1 can (15 ounce) asparagus, drained
8 ounces cream cheese, room temperature
cup mayonnaise
1/4 teaspoon salt
1/2 cup chopped pecans
1 loaf (one pound) thin sliced bread

In a shallow bowl, mash the asparagus until as much liquid has been absorbed as possible. Drain off the remaining liquid.

Add the cream cheese, mayonnaise, salt and chopped pecans. Mix with an electric mixer until well combined.

Refrigerate until ready to use.

Spread the mixture on half of the bread slices. Top with the remaining slices. Trim away the crusts and cut each sandwich into quarters.

Yield: 60 tea sandwiches

Sandwiches

Per Serving (excluding unknown items): 1192 Calories; 119g Fat (87.1% calories from fat); 22g Protein; 18g Carbohydrate; 5g Dietary Fiber; 249mg Cholesterol; 1204mg Sodium. Exchanges: 1/2 Grain(Starch); 3 Lean Meat; 0 Vegetable; 22 1/2 Fat.