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# Cucumber Sandwiches III

*The Essential Southern Living Cookbook*

Start to Finish Time: 15 minutes

**1 package (8 ounce) cream cheese, softened**  
**1/3 cup mayonnaise**  
**1 medium cucumber, peeled, seeded and finely chopped**  
**1/4 teaspoon garlic salt**  
**1/2 teaspoon chopped fresh dillweed**  
**20 slices sandwich bread**  
**20 slices thin wheat bread**

In a blender or food processor, process the cream cheese and mayonnaise until smooth, stopping once to scrape down the sides.

In a medium bowl, combine the cream cheese mixture, cucumber, garlic salt and dillweed.

Spread the cucumber mixture evenly onto the white bread slices. Top with the wheat bread. Using a 2- to 3-inch round cutter, cut out the sandwiches, discarding the crusts.

Store the cucumber sandwiches in an airtight container up to one hour before serving.

Yield: 20 rounds

## **Sandwiches**

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*Per Serving (excluding unknown items): 1370 Calories; 143g Fat (90.2% calories from fat); 20g Protein; 15g Carbohydrate; 3g Dietary Fiber; 280mg Cholesterol; 1617mg Sodium. Exchanges: 2 1/2 Lean Meat; 2 Vegetable; 20 Fat; 0 Other Carbohydrates.*