
Cucumber Sandwiches

Lisa Salmon Tapert

Party Recipes from the Charleston Junior League - 1993

3 ounces cream cheese, room temperature

1 tablespoon chopped scallion

1 tablespoon chopped ripe olives

1/8 teaspoon celery salt

dash black pepper

dash garlic powder

1 loaf (one pound) thin-sliced white bread

2 large cucumbers, peeled and sliced thin

In a small bowl, combine the cream cheese, scallions, olives, celery salt, pepper and garlic powder. Mix until blended well.

Spread the cheese mixture on half of the bread slices. Top with a layer of sliced cucumbers. Place the plain bread slices on top.

Trim away the crusts and cut into quarters.

Yield: 60 tea sandwiches

Sandwiches

Per Serving (excluding unknown items): 378 Calories; 30g Fat (69.5% calories from fat); 11g Protein; 19g Carbohydrate; 5g Dietary Fiber; 93mg Cholesterol; 454mg Sodium. Exchanges: 1 Lean Meat; 3 1/2 Vegetable; 5 1/2 Fat.