
Parsley Sandios

Ann Mapp Robinson

Party Recipes from the Charleston Junior League - 1993

2 bunches parsley, stems removed
1 1/2 pounds bacon, cooked and crumbled fine
dash Worcestershire sauce
1 teaspoon garlic salt
1 cup mayonnaise
1 loaf (one pound) white or whole-wheat bread

Wash the parsley and pat dry on paper towels. Mince the parsley, using a knife or food processor.

In a medium bowl, combine the parsley, bacon, Worcestershire sauce and garlic salt. Add the mayonnaise, one tablespoon at a time, until the desired consistency is reached.

Trim the crusts off the bread. Spread the slices with mayonnaise. Cover half of the slices with the parsley mixture. Top with the remaining bread slices.

Cut the sandwiches into halves or quarters.

Yield: 60 tea sandwiches

Sandwiches

Per Serving (excluding unknown items): 5547 Calories; 523g Fat (84.0% calories from fat); 213g Protein; 12g Carbohydrate; 5g Dietary Fiber; 656mg Cholesterol; 14236mg Sodium. Exchanges: 28 Lean Meat; 1 1/2 Vegetable; 64 1/2 Fat; 0 Other Carbohydrates.