



Cucumber Tea Sandwiches

Yield: 10-12 sandwiches

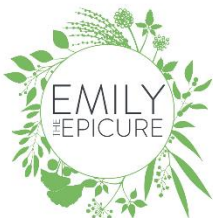
Prep Time: 15 minutes

Ingredients:

- 1 English cucumber, thinly sliced (on a mandoline)
- 8 oz. cream cheese
- 1/4 c mayonnaise
- 1/4 t garlic powder
- 1/4 t onion powder
- 1 dash Worcestershire sauce
- 1 loaf sliced white bread

Directions:

1. Combine softened cream cheese, mayonnaise, garlic powder, onion powder, and Worcestershire sauce until smooth.
2. Spread cream cheese mixture evenly on one side of each bread slice.
3. Layer cucumber slices neatly on one of the bread slices.
4. Flip other bread slice with spread on top to create a sandwich.
5. Cut the crust off of all 4 sides and cut the remaining crustless sandwich in half or thirds to make tea sandwiches.
6. Serve immediately. Components can be made ahead, but these are best when assembled just before eating.
7. Enjoy!



For more recipes, go to www.emilytheepicure.com
Follow on Instagram @emily_the_epicure