



Calla Lily Sandwiches

Ingredients Needed for Calla Lily Sandwiches

- 18 slices Aunt Millie's Buttermilk White Bread, crusts removed
- 1 cup cooked chicken, finely chopped
- ½ cup celery, finely chopped
- 1 green onion, thinly sliced
- ¾ cup low-fat mayonnaise
- ½ teaspoon lemon juice
- ¼ cup butter, softened
- 18 thin carrot sticks, about 1-inch long
- 1 bundle green onions
- salt and pepper, to taste



Directions | Yield: 18 servings of Calla Lily Sandwiches

1. Combine chicken, celery, onion, mayonnaise, lemon juice, and salt and pepper to taste.
2. Flatten the bread slices with a rolling pin and cut into squares.
3. Spread each with softened butter and then roll up cornucopia style, overlapping two edges.
4. Spoon in desired amount of chicken salad, and place a carrot stick in each sandwich.
5. Place green onion into bottom as a stem to the flower.
6. Chill for one hour before serving. Enjoy your Calla Lily Sandwiches!

