



Herbed Cucumber Tea Sandwiches

Ingredients Needed for Herbed Cucumber Tea Sandwiches

- 10 slices of Aunt Millie's Fiber and Flavor Potato Bread
- 1 English cucumber, sliced
- 1 container (5-ounce) chive and onion cream cheese
- 1 small clove garlic, minced
- 1 tablespoon olive oil
- 1 teaspoon salt
- 1 teaspoon pepper
- Optional: Shamrock-shaped cookie cutters



Directions | Yield: 8 servings of Herbed Cucumber Tea Sandwiches

1. Lay out cucumber slices on paper towels, and sprinkle with the salt. Let rest 20 minutes.
2. Meantime, combine the cream cheese, minced garlic, and olive oil. Let rest for flavors to combine.
3. Lay out the 16 slices of bread, and spread each slice with some of the cream cheese mixture. Top 8 of the slices with cucumbers, and sprinkle with pepper.
4. Top with the remaining slices of bread.
5. Use a shamrock cookie cutter, or any shape you prefer, to gently cut shapes into sandwiches for an added whimsical touch.
6. Serve and enjoy your Herbed Cucumber Tea Sandwiches!

