



Cucumber Sandwiches

Savannah · 28/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

12

Description

These refreshing cucumber sandwiches are filled with a savory cream cheese spread Depending on the way you cut the bread these can be served as a party appetizer afternoon tea or a simple lunchtime sandwich

Ingredients

- - 1 cucumber
- peeled and thinly sliced - 1 (8 ounce) package cream cheese
- softened - $\frac{1}{4}$ cup mayonnaise - $\frac{1}{4}$ teaspoon garlic powder - $\frac{1}{4}$ teaspoon onion salt - 1 dash Worcestershire sauce - 1 (1 pound) loaf sliced bread
- crusts removed - 1 pinch lemon pepper (Optional)

Instructions

1. Gather the ingredients. Place cucumber slices between 2 paper towels set in a colander. Allow liquid to drain
2. about 10 minutes. Mix cream cheese
3. mayonnaise
4. garlic powder
5. onion salt
6. and Worcestershire sauce in a bowl until smooth. Spread cream cheese mixture evenly on one side of each bread slice. Divide cucumber slices over half of the bread slices; sprinkle lemon pepper on cucumber. Stack the other half of the bread slices spread-side down over cucumber to make sandwiches; slice into triangles.
Recipe Tips To serve as a party appetizer
7. cut bread slices into rounds with a cookie cutter. Spread with cream cheese mixture and top each with a cucumber slice. Yields approximately 48 rounds.To make these the night before
8. cover with slightly damp paper towels
9. then cover with foil; store in the refrigerator.