

Cucumber Mint Tea Sandwiches

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Yield Makes 12 tea sandwiches

Ingredients

1/4 cup loosely packed fresh mint leaves, rinsed, spun dry, and chopped fine

2 tablespoons unsalted butter, softened

2 tablespoons cream cheese

6 slices of whole-wheat bread

a 3-inch length of seedless cucumber, cut into thin slices

Preparation

In a small bowl combine the mint, the butter, and the cream cheese and stir the mixture until it is combined well. Spread the bread slices with the butter mixture, top 3 of them with the cucumber, distributing the cucumber evenly and seasoning it with salt, and top the cucumber with the remaining bread slices. Cut off and discard the crusts and cut each sandwich diagonally into quarters.