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| **Almond Chicken Salad Sandwiches**   Spread: Combine 3/4 cup butter, 2 teaspoons lemon juice, a pinch of salt, and 1/2 cup fresh basil leaves or 2 tablespoons dried basil.  Filling:  1 cup finely chopped cooked chicken meat 1/2 cup mayonnaise  1/2 cup slivered almonds Salt and pepper to taste 20 slices bread, your choice  Combine the filling ingredients. Spread each slice of bread with a thin layer of the butter mixture. Add the filling to half the bread slices and top with the other half, buttered sides in. Remove the crusts and cut the sandwiches as desired.  Makes 40 tea sandwiches. |

Chicken Croissants

2 cans canned chicken (the larger cans like you get at Costco)

2 or 3 apples, cut into pieces (a firm sweet apple like Fugi apples)

½ onion (or a whole one- a sweet one, cut into small pieces)

Mayonnaise to taste and to hold it together

Pepper (1/2 tsp. Or even more)

You can also add a cup or 2 of grapes, and it is delicious. Cut croissants in

Halves and fill with chicken mixture.

Fancy Sandwiches Recipe

Tuna Salad:  
2 6 oz. cans white tuna in water  
1/4 C. finely diced celery  
3 T. finely chopped green onions  
1/3 C. mayonnaise

Mix all ingredients together. You may need a little more mayonnaise, you want a nice spreading consistency.

Cheez Whiz  
White Bread Slices  
Cream Cheese softened and mixed with 1 T. milk  
Sliced Green Olives

To assemble:  
Spread tuna on one of the bread. Spread another slice with the Cheez Whiz. Top with a 3rd slice. Press together lightly. Cut crusts off bread. Cut bread into 2 halves. Then cut each half into 3 pieces. Set them on their side so you can see the filling.

Fill your pastry bag with the cream cheese. Use a leaf tip or another that will make a flat decoration. Make a line of cream cheese down the center of the sandwich. Place an olive slice in the center.

Note: You can make these the night before. We used to put them in a shirt box lined with wax paper. Place another sheet of wax paper on top of them. Just let it loosely lay on top. Cover. A plastic container will also work. Just don't stack the sandwiches if you have done the cream cheese.

**Amounts that you will need for**   
**Finger, Ribbon or Rolled sandwiches.**

**12 large sandwich loaves, sliced lengthwise, (get the bakery to do this)**   
**order ahead of time 6 white and 6 brown loaves and have them sliced to order.**

**A variety of fillings.**

**4 dozen eggs, hard boiled  - make a filling with salad dressing and seasonings.**

**1 lb. of ham or roast beef, ground - mix with salad dressing, ground sweet pickles and a little bit of pickle juice.**

**1 1/2 lbs. cream cheese - Mix with salad dressing, spread on bread, sprinkle with well drained chopped maraschino cherries.  Make into rolls.**   
**(Need 12 oz. jar red, 6 oz. jar green cherries)**

**1 1/2 lbs. Velveeta - Mix with salad dressing, make into rolls with dill slices or**   
**olives, (takes about 4 per slice)**

**3 tins of shrimp - Mix with salad dressing, roll.**

**2 large tins of salmon - mix with chopped celery, salad dressing and seasoning.  Roll**   
**centered with a well drained dill spear.**

**These should be tightly rolled in wax paper (it seems to keep them better**   
**than plastic wrap) and refrigerated until cut.**   
**Makes approx. 800 tiny sandwiches.**

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| **Pineapple Nut Tea Sandwiches**   2 cups crushed pineapple, drained  1 cup sugar  1 cup chopped nuts  One 8-ounce package cream cheese  milk or mayonnaise  In saucepan combine pineapple and sugar. Bring to boil. Cook until thick, stirring constantly. Cool. Stir in nuts.  Soften and mash cheese with enough milk or mayonnaise to make a good spreading consistency.  Combine with pineapple mixture. Spread on thin bread, top as sandwich. Trim and cut into squares.   Makes: About 4 cups. |

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| **Egg Salad Tea Sandwiches**  8 hard-cooked eggs 1/2 cup mayonnaise  Salt and pepper to taste  1 tablespoon finely chopped fresh dill  6 tablespoons unsalted butter, room temperature  20 slices best-quality white bread   Peel eggs and place into a medium bowl. Slice eggs and then coarsely mash them with the back of a fork. Add mayonnaise, salt, pepper, and dill; stir until well blended. NOTE: This mixture can be refrigerated, covered, up to two days.   Spread butter onto one side of eash slice of bread. Spread the buttered side of 10 slices of bread with 2 tablespoons egg mixture. Top with remaining slices of bread, buttered side down.   Carefully cut the crusts from sandwich with a sharp knife. Cut in half diagonally, then cut in half again.   Yields 10 whole sandwiches or 20 halves or 40 fourths. |