



CUCUMBER TEA SANDWICHES

Margaret's Recipes

Even though we don't have traditional teatime here in the United States, tea sandwiches are a delicious snack any time of day.

Ingredients You'll Need:

1 large cucumber, peeled and sliced very thin
Salt
3/4 cup of butter, softened
2 teaspoons minced fresh garlic
20 slices of bread (any variety)
1 tablespoon of lemon juice
1 tablespoon of olive oil
Black pepper, to taste

Directions:

Lightly salt the cucumber slices and place them in a colander to drain for 1 to 2 hours. Spread the butter and garlic and on one side of each slice of bread.

In a small bowl, stir together the lemon juice, olive oil, and pepper. Add the cucumber slices, coating them well. Arrange the cucumber on 10 of the bread slices, top with the other 10 slices, remove the crusts, and quarter. Serve immediately.

Always wash your hands before you start preparing food. Ask a grown-up for help when using knives, can openers, choppers, blenders, mixers, ovens or burners. Use pot holders when touching hot pans or trays. Ask a grown-up to help you check to see if your food is completely cooked.

Voyage on the Great Titanic

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Makes 40 Tea Sandwiches