



Classic Cucumber Tea Sandwiches with Chive Cream Cheese

Recipe By CHEF ABBY J

MAKES: 24 FINGER SANDWICHES

INGREDIENTS:

- 8 oz cream cheese with chives, softened
- 1 large English cucumber, thinly sliced
- 16 slices soft white sandwich bread

DIRECTIONS:

- 1. Spread a smooth layer of chive cream cheese on each slice of bread.
- 2. Arrange cucumber slices evenly over half of the bread slices.
- 3. Top with the remaining slices, cream cheese side down, pressing lightly.
- 4. Trim the crusts and cut into fingers, triangles, or squares.
- 5. Chill briefly before serving if desired.

These sandwiches are meant to be simple and elegant — just clean cucumber flavor and chive cream cheese with no additional garnish needed.

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