



Deviled Egg Tea Sandwiches with Sweet Fire Pickles

Recipe By CHEF ABBY J

MAKES: 24 FINGER SANDWICHES

INGREDIENTS:

- 2 cups prepared egg salad, store-bought
- $\frac{3}{4}$ cup Abby J's Sweet Fire Pickles, finely chopped
- 8 oz jalapeño cream cheese, softened
- 16 slices soft white sandwich bread

DIRECTIONS:

- 1. Fold together egg salad and chopped Sweet Fire Pickles until well combined.
- 2. Spread jalapeño cream cheese evenly on each slice of bread.
- 3. Spread the egg salad mixture over half of the bread slices.
- 4. Top with the remaining slices and press lightly.
- 5. Trim the crusts and cut into fingers, triangles, or squares.
- 6. Chill briefly before serving if desired.

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