

## Red Pepper-Blue Cheese Roast Beef Finger Sandwich



### Ingredients:

- 8 ounces cream cheese, softened
- 1 tablespoon heavy cream
- ¼ cup blue cheese crumbles
- ¼ cup finely diced roasted red bell pepper, divided (about 1 red bell pepper)
- 10 slices white sandwich bread
- 15 thin slices deli roast beef
- Garnish: 15 blanched long fresh chives and 1 tablespoon finely chopped roasted red pepper

### Directions:

1. Lightly oil pepper and roast over open flame until well charred. Put in a bag to cool. Peel and seed once cool.
2. In the bowl of a food processor, combine cream cheese and cream until smooth. Add blue cheese and ¼ cup of finely diced red pepper. Pulse 2-3 seconds. Set aside.
3. Using a serrated knife, trim crusts from all sides of bread slices. Cut each slice into 3 rectangles, approximately 3 x 1 ½ inches.
4. Spread 1 tablespoon of the cream cheese mixture onto each bread slice.
5. Ruffle a piece of roast beef on top of half of the bread slices. Top with another bread slice, cream cheese side down.
6. Garnish each sandwich by tying a blanched chive around it and topping with a piece of red pepper.
7. Cover with a damp paper towel.

Makes 15 sandwiches

Source: Tea Time Magazine

## Chicken Chutney Tea Sandwiches

### Ingredients:

- 2 1/2 cups finely chopped roast chicken
- 1/2 cup finely chopped celery
- 1/3 cup chopped watercress or arugula
- 8 tablespoons mayonnaise, divided
- 4 1/2 tablespoons Major Grey chutney
- 1 1/4 tablespoon Dijon mustard
- 1/4 teaspoon kosher salt
- 1/8 teaspoon ground black pepper
- 8 slices rye and pumpernickel swirl bread
- 4 slices deli rye bread



### Preparation:

1. In a medium bowl, stir together chicken, celery, arugula, 6 tablespoons mayonnaise, chutney, mustard, salt, and pepper until combined.
2. Spread remaining 2 tablespoons mayonnaise in a thin layer onto bread slices. Spread half of chicken salad on to mayonnaise side of 4 swirl slices. Top each with a rye bread slice, mayonnaise side up. Spread remaining half of chicken salad onto mayonnaise side of rye bread slices. Cover with remaining swirl bread sliced, mayonnaise side down, to make 4 triple-stack sandwiches.
3. Using a serrated knife, trim crusts from sandwiches. Cut each sandwich in half vertically, then cut each half diagonally into 2 triangles – making 16 sandwiches.
4. Cover with damp paper towels. Refrigerate until serving.

Makes 16 sandwiches

Source: Tea Time Magazine

**Ingredients:**

- 12 slices bread
- 9 ounces thin sliced deli ham
- 8 ounces cream cheese, softened
- 2 tablespoons chopped fresh parsley
- 1 tablespoon honey
- 2 teaspoons cream
- ¼ teaspoon garlic powder

Garnish: Parsley leaves



**Preparation:**

1. Using a 1 ¾-inch round cutter, cut rounds from bread. Place in a resealable bag until needed.
2. In the bowl of a food processor, combine ham, cream cheese, parsley, honey, cream, and garlic powder. Pulse until blended and smooth.
3. Transfer ham mixture to a piping bag fitted with a small open star tip (such as Wilton #32). Evenly pipe mixture onto one-half of bread rounds, using a circular motion and covering the surface of the bread. Top each with another bread round.
4. Pipe a small rosette of mixture on top of each sandwich.
5. Garnish each rosette with a parsley leaf.

Source: Tea Time Magazine

**Ingredients:**

- 15 spears fresh asparagus
- 1/4 teaspoon salt
- 10 thin slices of white bread
- Dijon Chive Butter (recipe below)
- 15 thin slices smoked salmon
- 15 fresh chives

Dijon Chive Butter

- ¼ cup salted butter, softened
- 2 teaspoons Dijon mustard
- 1 tablespoon finely chopped fresh chives

In a small bowl, stir together butter, mustard, and chives until combined.



**Preparation:**

1. Preheat oven to 400°F. Line a baking pan with foil.
2. Arrange asparagus spears on prepared baking sheet, and sprinkle with salt.
3. Roast until spears are tender when pierced with the tip of a knife, 5 to 7 minutes.
4. Prepare Dijon chive butter.
5. Using a serrated bread knife in a gentle sawing motion, trim and discard crusts from bread slices. Cut each bread slice into 3 (3×1-inch) rectangles.
6. Spread a layer of Dijon-Chive Butter onto all bread pieces. Place salmon slices, folding or ruffling to fit, on 15 buttered bread rectangles. Top with remaining bread rectangles, butter side down.
7. Using a sharp knife, cut asparagus spears to fit length of sandwiches. Lay an asparagus spear on top of each sandwich. Tie each sandwich with a chive, trimming ends to fit.
8. Serve immediately, or cover with damp paper towels, place in a covered container, and refrigerate until serving time.

## Sm okey Pim iento Cheese Tea Sandw iches

### Ingredients:

- $\frac{3}{4}$  cup (3 ounces) shredded smoked white Cheddar cheese
- $\frac{3}{4}$  cup (3 ounces) shredded Monterey Jack cheese
- 3 tablespoons finely chopped toasted pecans
- 3 tablespoons diced pimiento, drained
- 6 tablespoons mayonnaise, divided
- 1 teaspoon stone-ground mustard
- $\frac{1}{8}$  teaspoon ground black pepper
- 8 slices hearty white bread



### Preparation:

1. In a medium bowl, stir together cheeses, pecans, pimiento, 4 tablespoons mayonnaise, mustard, and pepper until blended.
2. Spread remaining 2 tablespoons mayonnaise in a thin layer onto bread slices. Spread a thick layer of pimiento cheese onto mayonnaise side of 4 bread slices. Cover with remaining bread slices, mayonnaise-side down, to make 4 sandwiches.
3. Using a serrated bread knife in a gentle sawing motion, trim and discard crusts from sandwiches. Cut each sandwich into an "X" forming four triangles. Serve immediately, or cover with damp paper towels, place in a covered container, and refrigerate until needed, up to 1 hour.

**Ingredients:**

- Bread of Choice
- Butter
- Cream Cheese
- Dill
- Lemon Juice
- Lemon Zest
- Salt
- Pepper
- Edible Flowers
- Herbs
- Radishes
- English Cucumbers
- Strawberries



**Preparation:**

1. Butter one side of bread.
2. Spread with flavored cream cheese or spread of your choice.
3. Thinly slice cucumbers into thin strips, radishes and strawberries into thin slices using a mandoline. Drain slices on paper towels.
4. Arrange on bread slices, overlapping slices. Press down slightly.
5. Trim off crusts and cut into 3 rectangles, 2 or 4 triangles or desired shape with a cookie cutter.
6. Top with edible flowers, herbs, salt and pepper, lemon zest, etc. as desired.
7. Cover with a damp paper towel.

Source: [Homeiswheretheboatis.net](http://Homeiswheretheboatis.net)