

CUCUMBER SANDWICHES

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Follow our step-by-step, photo illustrated instructions to learn how to make these light and delightful little cucumber sandwiches. Printable recipe included.



Recipes of Southern Food, steps on how to make them and also, cookbooks for sale.

<https://tasteofsouthern.com/cucumber-sandwiches/>

These light, petite, dainty little sandwiches are perfect for your next party, family gathering, or just a cool summer snack on a hot day. They're just so refreshing, and so simple to make.

I've heard about cucumber sandwiches for as long as I can remember, but what few parties I've ever attended never served any that I can recall. So, I decided to just fix some of my own and see what all the fuss was about. Smile.

Anything this easy to make is a blessing when you're trying to serve up snacks and appetizers for family and friends. Just a few ingredients are all you need and you can stir them up in hardly any time at all.

I would note that the recipe calls for just two teaspoons of the Italian Seasoning Mix. This wasn't the entire package and I had some left over. Once I mixed it with the cream cheese and let it rest the required 30 minutes, I tasted it, and decided to add a bit more of the seasoning. Just taste yours prior to serving to see what suits your fancy the best.

You could even mix up the cream cheese a day or two ahead of time and refrigerate it until needed. It does spread easier at room temperature, so pull it out of the refrigerator about an hour before you need to spread it.

Ready to enjoy your next Southern afternoon tea party in style with our dainty little sandwich? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!

Cucumber Sandwich recipe: You'll need these ingredients.

Place the softened cream cheese and the mayonnaise in a medium sized mixing bowl. Add the two teaspoons of Italian Dry Seasoning Mix.

Please note that this was NOT the entire packet of mix that I bought. I had some left over.

Use a spoon and stir everything together until fully combined. Let this rest for about 30 minutes so the flavors can blend together.

Slice the cucumbers as desired. This will really depend on how you intend to serve your sandwiches. I did some in rounds, and some longer strips as an example.

Spread a layer of cream cheese on each slice of bread. I'm using rye bread here. Use a small spatula to spread it out evenly over the entire slice.

Place a slice of cucumber on top of the cream cheese mixture. Garnish the tops with thin slices of the cucumber peel, or with some dill or red onion slivers as desired.

Do the same if you're using white bread. Spread a thin layer of cream cheese on both slices.

Layer on the slices of cucumber. Place the second slice of bread on top of this.

You want them to look all nice and dainty, so trim off the brown edges. Smile. Then cut the sandwich into triangles.

Enjoy!