

Egg and Cress Tea Sandwiches

4 hard-cooked eggs, finely chopped
1/4 cup snipped watercress *or* chives *or* parsley
2 tablespoons chopped stuffed olives
2 tablespoons mayonnaise
1/4 teaspoon salt
1/4 teaspoon white pepper
2 tablespoons butter *or* margarine, softened
8 slices whole wheat *and/or* white bread



In a small bowl, combine the eggs, watercress, olives, mayonnaise, salt and pepper; mix well. Spread butter over one side of each slice of bread. Spread egg mixture over butter side of four bread slices. Top with remaining bread slices. Top with remaining bread, buttered side down. Trim crusts. Using a 3-in. cookie cutter in shape of choice, cut out two tea sandwiches from each sandwich. **Yield:** 8 tea sandwiches.

Festive Tea Sandwiches

1/2 cup mayonnaise
1/3 cup chopped fresh *or* frozen cranberries
2 tablespoons chopped pecans
1/4 teaspoon salt
1/8 teaspoon pepper
16 slices bread, crusts removed
16 to 24 thin slices cooked chicken
8 lettuce leaves



Combine the first five ingredients; spread on one side of each slice of bread. Layer half the slices with chicken and lettuce. Top with remaining bread. Trim crusts, cut into quarters or decorative shapes. **Yield:** 8 servings. **Note:** Chive butter may be used in place of the cranberry mayonnaise. Beat 1/2 cup softened butter or margarine, 1/2 teaspoon of lemon juice and 1/8 teaspoon of pepper until fluffy; stir in 2 tablespoons minced chives.

Curried Chicken Tea Sandwiches

2 cups cubed cooked chicken
1 medium unpeeled red apple, chopped
3/4 cup dried cranberries
1/2 cup thinly sliced celery
1/4 cup chopped pecans
2 tablespoons thinly sliced green onions
3/4 cup mayonnaise *or* salad dressing
2 teaspoons lime juice
1/2 to 3/4 teaspoon curry powder
12 slices bread
Lettuce leaves



In a bowl, combine the first six ingredients. Combine mayonnaise, lime juice and curry powder; add to chicken mixture and stir to coat. Cover and refrigerate until ready to serve. Cut each slice of bread with a 3-in. heart-shaped cookie cutter. Top with lettuce and chicken salad. **Yield:** 6 servings.

Falling Leaves Tea Sandwiches



Beet Mixture

- 1 16-ounce jar Harvard beets
- 6 ounces cream cheese
- 1 garlic clove, minced
- pinch of sugar
- 1/2 cup gorgonzola cheese, crumbled
- 1/3 cup toasted and ground walnuts

In a food processor, blend the beets, cream cheese, garlic, sugar, and gorgonzola. Add ground walnuts at the end just to blend. Place mixture in storage container.

Carrot Mixture

- 1 15-ounce jar baby carrots, drained
- 1 8-ounce package cream cheese
- 2 green onions, minced
- 1 loaf hearty white sandwich bread
- 1 loaf hearty dark wheat sandwich bread

In a food processor, blend the carrots, cream cheese, and green onions until spreadable. Salt to taste. Place mixture into a storage container.

To assemble sandwiches, spread one piece of white bread with beet mixture and another piece of white bread with carrot mixture. Place a slice of dark wheat bread between the two fillings. Trim the crusts and slice into 3 finger sandwiches.