

## Tea Sandwiches

### Watercress

- 6 sl ..... White Bread
- ½ c ..... Chopped Watercress (fresh)
- ½ stick..... Unsalted Butter (room temperature)
- ¼ tsp ..... Kosher Salt
- ¼ tsp ..... Garlic Powder
- ¼ tsp ..... Onion Powder

1. Mix all ingredients except bread well.
2. Spread mixture on 3 slices and top with remaining bread.
3. Cut off crust and cut into 4 pieces.

### Tomato

- 6 sl ..... White Bread
- ½ stick..... Unsalted Butter (room temperature)
- 12 ea..... Tomato Slices (1/8" thick)
- to taste ..... Kosher Salt

1. Spread butter on each slice of bread.
  2. Place 4 tomato slices on 3 slices of the bread.
  3. Top with remaining bread.
  4. Cut off crust and cut into 4 pieces.
- Note: Cucumber or radishes can replace the tomato.

### Salmon

- 1 lb ..... Smoked Salmon
- 8 oz ..... Cream Cheese
- 2 oz ..... Onion
- ½ tsp ..... Garlic Powder
- ½ tsp ..... Onion Powder
- 1 ea..... Juice of lemon
- ¼ tsp ..... Tabasco

1. Place ingredients in a food processor and puree until creamy.
2. Spread mixture on 3 slices and top with remaining bread.
3. Cut off crust and cut into 4 pieces.

Note: Any type of fish can replace the salmon and if you leave out the lemon juice you can use turkey or chicken.



Summer is here and tea parties are a fun way to spend time in the sun playing dress-up with a few friends. Many people confuse high tea and afternoon tea. High tea is more like a dinner the farmers might have out in the fields and afternoon tea is what the Queen would have. Afternoon tea is served around 3:00-4:00 in the afternoon and is very formal. White gloves and beautiful garden hats are always a must. Scones and sweets are also often served at afternoon tea. I like little tartlets, shortbread cookies and little cakes.

Be creative, have fun and enjoy!!!