

CUCUMBER SANDWICHES WITH MINT BUTTER

(The Essential Tea Companion)

1/4 cup butter, softened

2 Tbsp. fresh mint leaves, chopped

8 very thin slices white bread, crusts removed (I used a White Wholegrain loaf from Pepperidge Farms)

1/2 large cucumber, peeled and thinly sliced (I prefer the English cucumber for this sandwich)

1/2 to 1 tsp. lemon zest (optional)

freshly grated pepper (optional)

Burnet sprigs and ripe black olives (optional)

In a small bowl, combine butter, mint and lemon zest along with the pepper if you are using that. Spread the mint butter on the bread slices. Lay the cucumbers on four of the slices and top with the remaining bread to make four sandwiches. Cut in half diagonally and then in half again. Or, cut into three long rectangles. Just before serving, garnish the sandwiches with burnet sprigs and olives, if desired.

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