

Cucumber Tea Finger Sandwiches

Recipe By *Jamie Geller*



Cooking and Prep:  08
m

Serves:  12

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: Joy of Kosher with
Jamie Geller

For a light, different third meal idea this Shabbat try these non-dairy tea sandwiches with cucumbers and watercress. Feel free to sub arugula if needed.

Ingredients (6)

Main ingredients

- 1/2 cup **Gefen Mayonnaise** (regular) or light mayonnaise
- 3 tablespoons chopped mint
- 1/4 teaspoon **Haddar Kosher Salt**
- 12 slices white sandwich bread
- 1 English cucumber, thinly sliced

1/2 cup watercress, washed and dried

Start Cooking

Prepare the Sandwiches

1. In a small bowl, combine mayonnaise, mint, and salt and stir to combine.
2. Lay out six slices of bread and spread each with a heaping tablespoon of mayonnaise mixture. Layer each piece of bread with about nine slices of cucumber. Divide watercress between six slices and top with remaining six slices of bread.
3. Press down lightly to attach and trim the crusts off all four edges. Cut in half to form two small rectangular finger sandwiches.
4. Can be made up to two hours in advance if wrapped tightly in plastic wrap and refrigerated.

Credit

Recipe reprinted with permission from <http://www.Joyofkosher.com>.