

## **BUCKINGHAM PALACE GARDEN PARTY CUCUMBER SANDWICHES**

Ready In: 5 mins

Ingredients: 6

Yields: 32 Quarters

Serves: 32

### **INGREDIENTS**

1 thin cucumber

8 slices brown bread, sliced

8 slices white bread, sliced

4 ounces fresh unsalted butter

1 -2 teaspoon finely chopped of fresh mint

salt and pepper

### **DIRECTIONS**

Peel cucumber and slice in paper-thin rounds. Salt rounds lightly and place in colander for 15 minutes to drain. Press to release water; pat dry with paper towels.

Spread sliced bread with softened butter. Put 2 layers of cucumber slices on bottom slice, sprinkle with finely chopped mint, salt and pepper to taste, and top with another buttered slice. Press lightly with palm of hand.

Cut all crusts off with a sharp knife. Cut sandwiches in half diagonally and then again into quarters.

Serve in alternate rows of brown and white bread sandwiches, points facing up!

<https://www.food.com/recipe/buckingham-palace-garden-party-cucumber-sandwiches-230631>