



Cucumber Tea Sandwiches

Ingredients

- 1/2 seedless cucumber, peeled and cut into 1/8-inch-thick slices**
- 16 slices thin-slice white bread, crusts removed**
- 1 recipe Herb Aioli (recipe follows)**
- Garnish: sliced cucumbers, sliced radishes, asparagus, celery leaf**

Directions

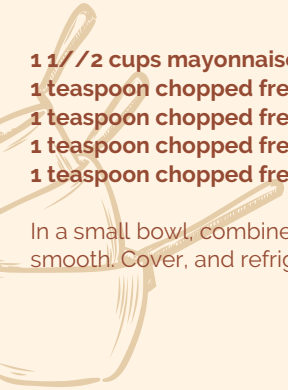
Place cucumber slices between layers of paper towels to remove excess moisture.

Spread each bread slice with Herb Aioli. Layer cucumber slices over aioli on eight bread slices. Top each with remaining bread slice. Cut each sandwich into quarters.

Garnish with cucumber and radish slices, asparagus, and celery leaf, if desired.

Servings: 32

Herb Aioli

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- 1 1/2 cups mayonnaise**
 - 1 teaspoon chopped fresh dill**
 - 1 teaspoon chopped fresh parsley**
 - 1 teaspoon chopped fresh thyme**
 - 1 teaspoon chopped fresh chives**

In a small bowl, combine mayonnaise, dill, parsley, thyme, and chives. Mix until smooth. Cover, and refrigerate for up to 3 days.