

Benedictine Bounce Tea Sandwiches

Ingredients

1 8 oz package of cream cheese, softened
1/4 cup green onions, minced
1/2 cup cucumber, peeled, seeded, and chopped
1/2 Tbsp fresh dill, chopped
1/2 Tbsp fresh tarragon, chopped
1/2 Tbsp fresh parsley, chopped
1 tsp coarse mustard
1 Tbsp mayonnaise
1/4-1/2 tsp creole seasoning
1/8 tsp smoked paprika
1 thick cut loaf of good quality white bread

Method

In a medium bowl, add the first 7 ingredients. Mix with a spatula to create your benedictine spread. Spread mixture on half of your bread and top with remaining bread slices to create sandwiches. With a serrated knife, trim your crusts and cut each into 4 triangles. Enjoy!

Recipe adapted by Chef Pamela Askerneese



ATLANTA BOTANICAL GARDEN