



## Tips on Making Tea Sandwiches

- Make your sandwich fillings ahead of time-most can be made at least 3 days ahead
- If you are making chicken, always use fresh chicken, not canned.
- Soften cream cheese before making the filling. Add freshly chopped herbs whenever possible. If you use a little sour cream in the cream cheese mixture, it will make your filling easier to spread.
- Think about color when planning your tea sandwich menu. Use a variety of breads-dill rye, dark rye, buttermilk, white, wheat all work well. Always butter the bread before spreading on the filling, otherwise the filling will “leak” through.
- Think about your sandwich size and cut. If you have a lot of sandwiches to make, then using a cookie cutter isn't a good option, it's better to cut the sandwich with a serrated knife into triangles, squares, or fingers.

-Make your sandwiches the day before. Cut them the day of your event. The filling will be cold and solidified so they will slice nicely. If you do them the same day, it's hard to get a "clean" edge.

-Use fresh herbs, or chopped veggies for garnish. If you're making an olive sandwich, slice an olive and garnish on top. Always garnish the day of the event for the best look.

### Extra Tips:

-Don't press down when you cut.

-Be careful with parsley garnish- no "astro turf"

-Be careful of spreads that have liquid, too much liquid, makes them hard to cut nicely.

-Try to handle them as little as possible.

-Work with your filling so that you don't have too much or too little filling. If you have too little filling, then the sandwich will taste only of bread.