



Makes 40 Bites

Use a [Chantal® 3 Piece Ring Bowl Set](#)

Cucumber Sandwiches



Ingredients:

- 1 cucumber, peeled and thinly sliced
- 20 thin-sliced white bread slices,
crusts cut off
- 1 stick (6 ounces or ½ cup) salted butter,
room temperature
- salt, black pepper, and paprika to taste

Optional Ingredients:

- thin-sliced Jewish rye instead of white bread*
- 6-8 fresh pulverized mint or basil leaves*
- 2 tablespoons, pulverized tarragon or finely
chopped dill*

Preparation:

1. Combine butter with salt and paprika in ceramic Chantal bowl. (If you desire herbed butter, put one of the optional herbs in and mix with butter now.) Beat until smooth and creamy.
2. Lightly salt the cucumber slices. Press them with paper towels to release water.
3. Spread butter on one side of each slice of bread.
4. Place a double layer of cucumber slices onto each buttered bread slice. Season with freshly ground black pepper.
5. Place another slice of bread on top. Cut each large sandwich into rectangles. Dust lightly with paprika if desired for garnish.