

Lemony Cucumber Cream Cheese Sandwiches

These little sandwiches are good for a light snack or even a party, especially on a warm day.

Ingredients

- 4 oz whole cream cheese, softened to room temp
- 2 TB chopped fresh dill
- Zest and Juice of half a large lemon
- Salted butter, softened for spreading on bread slices
- Kosher salt
- freshly ground black pepper
- 6 slices high quality white or whole grain bread
- ½ large cucumber, seeded and thinly sliced, thoroughly dried with paper towels

Directions:

1. In a small bowl, combine cream cheese, fresh dill, lemon zest and lemon juice. Add enough Kosher salt and pepper to taste.
2. Butter each slice of bread (prevents sogginess). Lay slices with butter side up on a work surface. Evenly distribute the cream cheese mixture onto each slice. Arrange towel-dried cucumber slices on top of the first 3 slices of bread and top with remaining bread slice. Slice off the crusts. If not serving immediately, wrap tightly in cling wrap and chill for up to 24 hours.
3. When ready to serve, slice into 4 triangles per sandwich.

