

Classic Cucumber Sandwiches: Your Perfect Tea Party Treat

I love cucumber sandwiches because they represent effortless elegance. They're incredibly



TIME
10-15 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 large English cucumber, thinly sliced (about 1/8-inch thick)
- 8 ounces cream cheese, softened
- 2 tablespoons fresh dill, finely chopped
- 1 tablespoon fresh chives, finely chopped
- 1 teaspoon lemon juice
- 1/2 teaspoon garlic powder
- Salt and freshly ground black pepper to taste
- 16 slices good quality white bread or whole wheat bread, crusts removed

DIRECTIONS

- 1.** Prepare the : Cucumber: Thinly slice the cucumber. For best results (and to prevent soggy sandwiches), lay the cucumber slices on a few layers of paper towels, sprinkle lightly with salt, and let them sit for 10-15 minutes. This draws out excess moisture. Gently blot them dry with more paper towels before assembling.
- 2.** Make the : Cream Cheese Spread: In a medium bowl, combine the softened cream cheese, chopped fresh dill, chopped fresh chives, lemon juice, garlic powder, salt, and freshly ground black pepper. Mix well until everything is thoroughly combined and smooth.
- 3.** Prepare the : Bread: Lay out your bread slices. If desired, use a sharp knife or cookie cutter to remove the crusts or cut the bread into desired shapes (triangles, rectangles, or circles).
- 4.** Assemble the : Sandwiches: Spread a generous layer of the herbed cream cheese mixture evenly over one side of each bread slice.
- 5.** Layer : Cucumber: Arrange a single layer of the dried cucumber slices on half of the bread slices (cream cheese side up). Don't pile too many on, as this can make the sandwich unstable.
- 6.** Close & : Cut: Top with the remaining bread slices, cream cheese side down, to form sandwiches. Gently press down to secure.
- 7.** Serve: For a classic presentation, slice each sandwich diagonally into two triangles, or into three rectangles if using a square shape. Serve immediately or chill briefly before serving.

SWAPS & NOTES

Cucumber Type: An English cucumber is preferred because it has fewer seeds and thinner skin, meaning you usually don't need to peel or de-seed it.

If using a regular cucumber, you might want to peel it and scoop out the seeds.

Herbs: Feel free to experiment with other fresh herbs like mint, parsley, or a touch of tarragon.

Dried herbs can work in a pinch, but fresh truly makes a difference here.

TIPS FOR SUCCESS

Soften Cream Cheese: Ensure your cream cheese is softened to room temperature for a smooth, lump-free spread.

Dry the Cucumbers: This is the most crucial step!

Don't skip salting and blotting the cucumber slices.

It prevents the sandwiches from becoming watery and soggy.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/classic-cucumber-sandwiches-your-perfect-tea-party-treat/>