

Open-Face Cucumber-Dill Sandwiches

Makes 12

Ingredients:

½ tsp. fresh dill (or ¼ tsp. dried dill)

2 T. cream cheese (whipped cream cheese is an option for easier spreading)

½ medium English cucumber, peeled and thinly sliced

3 thin slices white bread

Salt, pepper, vinegar

Directions:

- Peel and VERY thinly slice cucumber.
- Put the slices into a colander sitting on a deep plate and sprinkle a little vinegar and some salt over the cucumber. Leave for 30-40 minutes.
- Shake the colander to remove an excess liquid and pat the cucumber slices dry with paper towel.
- Combine dill and cream cheese. Spread lightly on the bread.
- Spread an overlapping layer of cucumber on top. Lightly salt and pepper.
- Trim off crusts. Cut into 4 squares.