



## **Fancy Tea Sandwiches, Ham, Corned Beef And Roast Beef**

### **Ham Salad Sandwich Filling**

So simple but an all-time favourite!

Makes Enough Filling For 3 or 4 Sandwiches

6 to 8 slices of square sandwich bread, sliced regular  
1 cup minced ham (in the food processor)  
2 Tbsp. sweet pickle relish  
2 tsp. Dijon mustard  
1 tsp. prepared horseradish  
Mayonnaise to moisten

#### **Make the Filling:**

Chop the ham in the processor until it is almost minced, measure out 1 cup, return to the processor; add the pickle relish, mustard & horseradish; add 2 tablespoons of mayonnaise at first, then pulse to combine; adding more mayonnaise as necessary. Remove to a bowl, cover & chill until ready to assemble the sandwiches.

#### **Make the Sandwiches:**

Butter the bread, divide the mixture between four slices of bread; cover with remaining bread slices & place on a wax paper lined rimmed baking sheet, cover with wax paper & a damp tea towel & chill for at least 1 hour. Remove from the fridge when ready to assemble you sandwich trays; trim the crusts & cut each sandwich into rectangles.

### **Corned Beef Sandwich Filling**

This is another of those simple, but delicious fillings that once tried you can't keep your hands off!

Makes Enough Filling For 4 or 5 Sandwiches

8 – 10 slices of square sandwich bread, sliced regular  
½ lb. corned beef or Montreal smoked beef  
3 Tbsp. each of mayonnaise & sour cream (lite or regular)  
4 Tbsp. minced dill pickle  
3 tsp. prepared horseradish, or to taste

### **Make the Filling:**

Cube the corned beef & place into the bowl of a food processor; pulse until chopped; add the remaining ingredients; pulse until combined & meat is minced.

### **Make the Sandwiches:**

Butter the bread, divide the mixture between four slices of bread; cover with remaining bread slices & place on a wax paper lined rimmed baking sheet, cover with wax paper & a damp tea towel & chill for at least 1 hour. Remove from the fridge when ready to assemble you sandwich trays; trim the crusts & cut each sandwich into rectangles.

### **Roast Beef Sandwich Filling**

A little roast beef can't go amiss on a sandwich tray either. If you don't feel like roasting the beef or don't have some leftover roast beef in the fridge, then I can absolutely recommend the homemade roast beef from Oyama Sausage. It's the real thing, not that fake, mystery stuff that some stores call "roast beef." In my opinion, it doesn't taste like the roast beef I know.

Makes Enough Filling For 4 or 5 Sandwiches

8 or 10 slices square bread, cut regular

½ lb. thinly sliced medium-rare roast beef

Horseradish mayonnaise or a mayonnaise mixed with a bit of prepared horseradish

Salt & freshly ground black pepper to taste

Arugula (opt.)

Unsalted butter, softened so that it is very easy to spread

### **Make the Sandwiches:**

Butter the bread; spread a bit of the mayonnaise on half the slices; divide the beef between the four slices; top with arugula if using, then with the remaining bread. Place on a wax paper lined rimmed baking sheet & chill for at least 1 hour before trimming & cutting the sandwiches into triangles.

Phyllis



