



Fancy Tea Sandwiches, Seafood And Fish

Open Faced Smoked Salmon Rounds

These ones look beautiful and add a nice “pop” to a sandwich tray.

Approximately 18 – 24 open faced sandwiches

1 loaf of square bread, sliced horizontally
8 oz. of cold smoked sockeye salmon (Nanuk brand is very good)
1 4 oz. package cream cheese, room temperature
1 - 2 tsp. fresh dill, chopped fine
1 tsp. freshly squeezed lemon juice
Unsalted butter, softened, so that it spreads very easily

**Fresh dill sprigs for garnish & small paper-thin slices red onion

Combine the cream cheese, dill, green onions & lemon juice; set aside.

Make the Sandwiches:

Butter the bread, using a 2” round biscuit cutter, cut out rounds from the slices of bread & place on a wax paper lined tray. Spread a teaspoon or so of the cream cheese mixture on each round; remove a piece of the smoked salmon from the package & form the slice into a rosette shape; place on top of the cream cheese, continue with making the sandwiches in the same manner. At this point you can chill the sandwiches until ready to assemble your tray; at that time garnish the sandwiches with a slice or two of the onion & finish with a spring of fresh dill.

Salmon Sandwich Filling

Mostly, I made up these using two rounds per sandwich. I cut a little round out of the top one, place it over the filling and garnish with a sprig of watercress or dill. They are so pretty & everyone seems to really like them! However, they can made into regular sandwiches, then cut into four triangles. The rounds take a bit more time but I think it’s worth it. TIP: The rounds can be buttered, cut out and placed in a container with wax paper dividing the layers & frozen. It only takes a few minutes for the bread to thaw and you are good to go!

Makes Approximately 4 Regular Sandwiches or 18 – 24 Double Decker Rounds

8 slices of square bread, sliced regular, or for the double decker rounds,
1 double loaf or 2 single loaves of square bread, sliced horizontally
1 tin sockeye salmon
Mayonnaise (lite or regular)
1 Tbsp. minced green onion
2Tbsp. minced finely chopped celery
½ tsp. freshly squeezed lemon juice
1 - 2 tsp. fresh dill, finely chopped
Freshly ground black pepper to taste
Unsalted butter, softened so that it spreads very easily

Make the Filling:

Remove the skin & any dark flesh; with a fork, mash up the salmon with the bones; mix in the green onion, celery, lemon juice, pepper & dill; add enough mayonnaise to bring the ingredients together but not enough to make the mixture sloppy, otherwise it will ooze out of the sandwich when being eaten. Cover & chill until ready to assemble the sandwiches.

To Make Triangles:

Butter the bread slices, then divide the salmon mixture between them; cover with the second slice of bread, place on a wax paper lined rimmed baking sheet; cover with more wax paper, then with a damp tea towel; chill for at least one hour before trimming the crusts & slicing into triangles.

To Make Double Decker Rounds:

Butter the horizontally sliced bread slices, then cut into 2” rounds with a biscuit cutter & place the rounds on a wax paper lined rimmed baking sheet. With a small, approximately ½” round cutter (I use the other end of a piping tip), cut little rounds out of half the 2” rounds. Spread a generous tablespoon of salmon filling on the rounds without the holes in the middle; top with the rounds with the cut-outs; cover with wax paper, then with a damp tea towel & chill for at least one hour. When ready to assemble your sandwich tray, place a sprig of dill or watercress in the middle of the hole...so cute!

Tuna Sandwich Filling

I always try and include a few things for vegetarians or people who eat fish but not meat and a good tuna sandwich is a delicious addition to the sandwich tray. A slightly different take on a tuna sandwich but very tasty!

Makes Enough Filling For 3 or 4 Sandwiches

8 slices square bread, cut regular
1 tin tuna, either packed in oil or water, drained (Italian tuna might be nice)
Mayonnaise to moisten
2 Tbsp. chopped olives

1 tsp. rinsed capers, chopped fine
2 – 3 Tbsp. finely chopped red bell peppers
½ tsp. finely grated lemon zest (a microplane works great)
Unsalted butter

Make the Filling:

Place the tuna in a glass pie plate or a bowl with a flat bottom; mash with a fork. Mix in the olives, capers, red peppers, lemon zest; moisten the mixture with the mayonnaise until creamy but not sloppy. 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 your sandwich trays; trim the crusts & cut each sandwich into rectangles.

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