Wonder

# **Finger Sandwiches**

Serves 12 / 3 hours, 55 mins

# **Ingredients**

- 4 slices Wonder® White or Whole Wheat Bread
- 4 peeled, chopped, hard-cooked large eggs (boiled and refrigerated the night before)
- ¼ cup mayonnaise
- · 2 tbsp. chopped dill
- · ¼ tsp. kosher salt
- · ¼ tsp. pepper

**Optional:** Romaine lettuce



### **Directions**

Prep Time: **25 minutes** | Cook Time: **30 minutes** (For Egg Salad Tea Sandwiches)
Total Time: **3 hours, 55 minutes** (including Egg Salad chilling time)

- 1. Place eggs in the bottom of a deep-bottomed pan. Fill the pan with cold water, 1 inch above the eggs, and boil for 10 minutes. Drain water and refrigerate overnight.
- 2. On the day of, peel and chop eggs. In a large bowl, mix the chopped hard-boiled eggs with the mayonnaise and salt and pepper and chopped dill.
- 3. Spread the egg mixture onto a slice of Wonder® White bread and then top with another bread slice then cut in half.
- 4. Serve and enjoy!

Option: Remove crusts before spreading egg mixture and add slices of romaine lettuce.

# **Cream Cheese Cucumber Tea Sandwiches**

#### **Ingredients**

- · 4 slices Wonder® White or Whole Wheat Bread
- 18-oz.package of regular cream cheese
- 4 mini Cucumbers
- · 2 chives finely chopped

#### **Directions**

- Spread a layer of cream cheese onto a slice of Wonder® bread
- 2. Leaving the skin on the cucumber, slice the cucumbers very thin and place slices on top of the cream cheese layer.
- Sprinkle with chives and top with another slice of Wonder® bread.
- 4. Serve and enjoy!

Option: Remove crusts before spreading cream cheese.

# **Classic Tuna Salad Tea Sandwiches**

#### Ingredients

- 4 slices Wonder® White or Whole Wheat Bread
  - 6 oz. tuna
- 2 2 ½ tbsp. mayonnaise
- 1 1 ½ tbsp. sweet pickle relish
- 2 outer leaves of romaine lettuce

#### **Directions**

- In a large bowl mix together tuna, mayonnaise and pickle relish
- Spread tuna mixture onto a slice of Wonder® bread, top with a piece of romaine lettuce and top with another slice of bread.
- 3. Cut in half, serve and enjoy!

Option: Remove crusts before spreading tuna mixture.