

Avocado and Cucumber Finger Sandwiches

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These are a twist on the tea time original. They are still very dainty but have a fresh citrus and avocado flavor that can't be beat! Makes 24 tea sandwiches.

Ingredients:

12 slices white bread
1 small cucumber, seeds removed
1/4 cup cream cheese
1 avocado, cubed
cumin, to taste
lime juice, to taste
one pinch cayenne
salt and pepper, to taste

Directions:

1. Puree the cucumber, cream cheese, and avocado in a food processor until smooth.
2. Season to taste with cumin, lime juice, cayenne, and salt and pepper.
3. Smear the mixture onto 6 slices of bread.
4. Top with the remaining 6 slices.
5. Cut the crusts off of all the sandwiches and discard.
6. Cut each sandwich into four smaller sandwiches.
7. Serve and enjoy.

Author: Rachael Daylong