

Tea Sandwich Tips

CRISP CUTS:

Freeze the bread ahead of time to achieve crisp, cleaner cuts.

MAKING AHEAD:

Egg salad filling can be made the day before, covered and refrigerated. Chicken and tuna salad filling can be made two days before, covered and refrigerated. Cucumbers are best made the day of but can be sliced and refrigerated on paper towels to absorb some of the moisture. Assemble the sandwiches on the day of the tea.

SOGGY BREAD:

Spreading butter or mayonnaise over the bread will protect it from becoming soggy from the fillings.

REFRIGERATING TEA SANDWICHES:

To store ready-made tea sandwiches and keep them from drying out, cover with wax paper and then top with a damp paper towel. Store in an airtight refrigerator container.

FREEZING TEA SANDWICHES:

Fillings that freeze well are cream cheese, pureed shrimp, sliced meats, smoked salmon and butter instead of mayonnaise based tea sandwiches. Pinwheel sandwiches can be frozen up to 3 weeks.