
Ginger and Cream Tea Sandwiches

Jeanne Clement

Party Recipes from the Charleston Junior League - 1993

8 ounces cream cheese, room temperature

1/2 cup chopped pecans

1/4 cup crystalized ginger, chopped fine

mayonnaise

1 loaf (one pound) white bread

Cream the cream cheese in a shallow bowl. Add the pecans, ginger and enough mayonnaise to make the mixture spreadable.

Trim the crusts from the bread. Spread half of the slices with the filling. Top with the remaining slices.

Cut into quarters or shapes.

Yield: 60 tea sandwiches

Sandwiches

Per Serving (excluding unknown items): 1255 Calories; 120g Fat (83.6% calories from fat); 24g Protein; 29g Carbohydrate; 5g Dietary Fiber; 249mg Cholesterol; 805mg Sodium. Exchanges: 1 1/2 Grain(Starch); 3 Lean Meat; 22 1/2 Fat.