
Spinach Party Sandwiches

Corinne Vincent Sade

Party Recipes from the Charleston Junior League - 1993

1 package (10 ounces) frozen chopped spinach

2 cups mayonnaise

1/2 cup minced onion flakes

1/2 cup dried parsley flakes

1 tablespoon fresh lemon juice

2 drops Tabasco sauce

1 large loaf Roman Meal bread

Cook the spinach according to package directions. Drain well to remove all excess moisture.

In a medium bowl, combine the spinach with the mayonnaise, onion, parsley, lemon juice and Tabasco sauce. Mix well.

Refrigerate the mixture for two to three hours to allow the flavors to blend.

Trim the crusts from the slices of bread. Spread the spinach mixture on half the slices. Top with the remaining slices. Cut each sandwich into quarters.

Yield: 48 tea sandwiches

Sandwiches

Per Serving (excluding unknown items): 3267 Calories; 375g Fat (95.7% calories from fat); 18g Protein; 20g Carbohydrate; 14g Dietary Fiber; 154mg Cholesterol; 2839mg Sodium. Exchanges: 3 1/2 Vegetable; 0 Fruit; 31 1/2 Fat.