

This is a finger sandwich recipe that I used for the new members tea on Saturday.

These sandwiches can be made a day ahead and refrigerated, covered with damp paper towels and wrapped in plastic to keep them moist.

Scallion Cream Cheese

1/4 lb. cream cheese, room temperature

1/2 C minced scallions (white and greenparts)

Sandwiches

1 loaf of raisin-nut bread, unsliced

8 thin slices fresh or smoked turkey breast

Fresh Basil Leaves

For the scallion cream, combine the cream cheese and scallions in an electric mixer fitted with the paddle attachment. Do not whip.

For the sandwiches, have the store slice the bread lengthwise on a meat slicer into 1/4 inch thick slices. (if that isn't possible slice it crosswise with a very sharp knife).

Lay out bread and spread them all with a thin layer of scallion cream cheese. Place a single layer of turkey on half the slices, cutting the edge to fit the bread. Place the basil leaves randomly on top of the turkey. Top with the other slices of bread, cream cheese side down. Lay the sandwiches on a baking sheet, wrap the sheet with plastic. Refrigerate until the cream cheese is cold and firm. Place the sandwiches on a cutting board and, with a very sharp knife, cut off the crusts. Cut each large sandwich in half crosswise, and then cut each half diagonally, to make triangles. Serve chilled.

From: The Barefoot Contessa cookbook

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