

## *Cream Cheese, Chive, and Almond Sandwiches*

Cream cheese, chive, and almond sandwiches were another popular savory sandwich to serve at a Victorian high tea.

A note on tea sandwiches. All spreadable fillings should be at room temperature and beaten to a soft consistency to make them easier to spread. This can be done well in advance of the tea. The bread should be **very thinly sliced** and have the **crusts removed** two pieces at a time **after** the spreadable filling has been put on. A long, sharp, serrated knife works best for this. Remove the crusts before cutting the finished sandwich into triangles. Sandwiches that have been made in advance may be stored on their plates, covered with a piece of wax paper that has been wetted and wrung out, then covered with plastic wrap.

### **Ingredients**

24 slices of white bread  
1 cup cream cheese  
1/2 cup slivered almonds  
1/4 cup chives  
salt  
fresh ground pepper

### **Cooking Utensils**

knife and cutting board  
measuring cup  
butter knife  
2 mixing bowls  
fork  
electric mixer **or** food processor

### **Serving Utensils**

serving plate  
lace doily  
sandwich tongs

### **For the chive butter**

2 cups (4 sticks) sweet cream butter    measuring spoons  
1 tsp. lemon juice    lemon reamer  
fresh ground white pepper to taste    mixing bowl  
1/2 cup chives

Please see the note about making and storing tea sandwiches at the beginning of this section. To make the chive butter, juice and strain the lemon. Finely chop 1/2 cup chives. In a mixing bowl or in a food processor, beat the softened butter with the lemon juice and the pepper. Mix in the chopped chives. This butter is seasoned to taste. The chive butter can be made well in advance of the tea and can be stored in the refrigerator in an airtight container.

In a mixing bowl or food processor, beat the cream cheese until it is soft and smooth. Finely chop 1/4 cup chives. Using a fork, mix the almonds, chopped chives, and chive butter with the cream cheese. The cream cheese filling and the chive butter can be made in advance of the tea and stored in the refrigerator in an airtight container, but remember to let them come up to room temperature before using. Thinly slice the bread and spread with the filling and the chive butter. Remove the crust and cut into triangles