

### *Victorian Chicken and Almond Sandwiches*

Chicken and almond sandwiches were a popular savory sandwich served at a Victorian Tea.

<b>Ingredients</b>	<b>Cooking Utensils</b>	<b>Serving Utensils</b>
1 cup cooked chicken breast	knife and cutting board	serving plate
1/2 cup slivered almonds	measuring cup	lace doily
1/2 cup mayonnaise	butter knife	sandwich tongs
salt	2 mixing bowls	
fresh ground pepper	meat grinder <b>or</b> food processor	
	cookpot <b>or</b> microwave-safe dish	

#### **For the basil butter**

2 cups (4 sticks) sweet cream butter	measuring spoons
1 Tbs. tomato paste	lemon reamer
1 tsp. lemon juice	electric mixer <b>or</b> food processor
1 tsp. white granulated sugar	mixing bowl
1 tsp. salt	
1 cup packed chopped fresh basil leaves	

To make the basil butter, juice and strain the lemon. Finely chop the basil leaves. In a mixing bowl or food processor beat the softened butter with the lemon juice, tomato paste, sugar, and salt. Mix in the chopped basil leaves last. The basil butter can be made well in advance of the tea, and can be stored in the refrigerator in an airtight container.

The filling is seasoned to taste. Boil water in a cookpot on the stove over medium high heat and add salt and the chicken. Cook the chicken breast until it is done. The chicken can also be cooked in a microwave-safe dish in the microwave oven. Grind the chicken in a food processor or a meat grinder. In a mixing bowl or food processor mix the ground chicken with the mayonnaise, salt, and pepper. Stir in the slivered almonds. The chicken filling and basil 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 basil butter. Remove the crust and cut into triangles.

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. 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