

## Tasty Tea Snacks

Here are some easy and tasty snacks, or simple ideas, to be served at any Tea Buds gathering.

Using canned sliced beets or beet pickles (not diced), and use a small heart shaped cookie cutter to make cute and tasty additions to any sandwich or appetizer plate.

Mix torn lettuce, diced avocado, and finely chopped green apple to make a simple but tasty salad.

Serve smoked salmon & cream cheese on pumpernickel, or roast beef and pear chutney on marble rye.

Try thin sliced ham and banana slices with mango chutney on wheat bread.

Mash together  $\frac{1}{3}$  cup mayo, 1 tablespoon Dijon mustard, 8 hard boiled eggs, and one stick of finely chopped celery to make an egg salad. Add 1 teaspoon dried dill and serve on mini corn muffins.

Tea sandwiches are a must for any tea party. They make the party something special. If you freeze the bread slices first, they are very easy to cut with cookie cutters and then you can use any shape to suit the season or the holiday. Use different types of bread; wheat, white, rye, pumpernickel, or varieties of rustic breads. If you are not making shapes, be sure to remove the crusts from the slices before making the sandwich and once the filling is added and the top slice added, cut into fourths. Tea sandwiches are dainty.

If you are new to this activity, you might consider buying a large storage container for your tea items; cups and saucers, and the pots for different occasions, sugar bowls and tongs, table cloths, etc. You may also want to buy a 3-ring binder for storing those pages of information you gather on the different flowers and topics. You will use them again.

One often hears of chutney or clotted cream being served at tea parties. They are each considered a condiment and certainly add that special touch.

A very simple clotted cream can be made by mixing 1 cup of cream with  $\frac{1}{3}$  cup sour cream and 1 tablespoon powdered sugar. Clotted cream can be served on puddings, cakes, or simply placed on the table for participants to try.

Chutney can be either sweet or savory. It is a thick spreadable condiment that can be served on breads and scones (the sweet variety) or serve with meats (the savory variety). A recipe to make a sweet and spicy chutney follows:

#### Tomato Chutney

8 small tomatoes cut into medium chunks

2 red onions, diced

1 teaspoon pepper

2 teaspoons garlic

2 red chili peppers

$\frac{1}{4}$  cup raisins

8 tablespoons vinegar

2 tablespoons brown sugar

Put 2 tablespoons olive oil in a saucepan.

Add onion and garlic; cook until onions are transparent.

Add tomatoes and cook 5 minutes.

Add all other ingredients and cook slowly for 20 minutes or until thickened.

Cool and Serve

A “Garden Tea” is always fun in the summer.

Use mason jars for glasses and brightly colored straws.

Provide mismatched plates to bright colors and use flower seed packets for place cards.

Decorate with small potted plants and a brightly colored table cover. Serve sweetened iced tea with an orange slice.

Choose

Sandwich #1

2 medium tomatoes, peeled, (vine ripened for sweetness)

½ lb. sharp cheddar cheese  
¼ cup mild onion

Puree in blender until thick and spreadable

Remove the crusts from several slices of wheat bread. Spread one slice with the mixture. Cover with second slice.

Cut in half, corner to corner, making triangles.

Sandwich #2

Mix one tub of whipped cream cheese (regular is fine also, but whipped is easier to mix)

Add 2 tablespoons Blue Cheese and mix well

Cut crusts from several slices of white bread. Spread cheese mixture on two slices. Add 1-2 thin slices of ripe pear. Put the bread slices together and cut from corner to corner.

(Spreading a little mixture on both slices of the sandwich helps hold the pear slices in place.)

Serve Red Roobios tea; a favorite and easily available.