



Smorgasbord Open-Faced Salmon & Cucumber Sandwiches

YummyEats version of a party cucumber tea sandwich - serve to guests on a lovely platter for a decorative display on your buffet table. Makes 16 - double the recipe for a larger party.

4 ounces cream cheese, softened
1 teaspoon enveloped dry Italian salad dressing mix
1 Tablespoon Mayonaise
1 teaspoon prepared horseradish
16 slices cocktail rye bread (or 2 and 1/2 inch rounds cut out of regular-sized slices of rye bread)
16 thin slices cucumber
paprika
3 ounces sliced smoked salmon
snipped fresh dill
thinly sliced sweet pickle (optional)

Combine the cream cheese, salad dressing mix, mayonaise, and horseradish in a small bowl. Let stand for at least 30 minutes, then spread the mixture on the sliced rye bread. Place one cucumber slice on top of each bread slice, then sprinkle with a little paprika. Slice the salmon into thin strips about the length of your bread pieces. Place two salmon slices in an X pattern on top of the bread slices, then decorate on top of that with a little snipped fresh dill. If you like, place a thinly sliced sweet pickle on top of half the slices. Cover and refrigerate until serving time.