**Black Forest Ham and Gruyère Tea Sandwiches**

*modified slightly from the Alice's Tea Cup cookbook*

PREP TIME: 30 MINTOTAL TIME: 30 MIN

**INGREDIENTS**

**For the mustard spread:**

* 4 tablespoons soften butter
* 2 tablespoons Dijon mustard
* Dash of Worcestershire Sauce

**For the sandwiches:**

* 14 slices whole grain bread
* 28 slices Black Forest Ham
* 14 slices Gruyère cheese (Swiss)
* Fresh baby arugula (or micro greens)
* Dates, cut in half lengthwise

**INSTRUCTIONS**

1. For the mustard spread, combine the butter and mustard until thoroughly blended.
2. For the sandwiches, spread a thin layer of the mustard spread on one side of each slice of bread. Place several leaves of arugula on top of spread.
3. Place a layer of ham, then cheese, and then ham on slices of bread. Top with one leaf of green and half of date.
4. Place the sandwiches on a sheet pan, covering with a barely damp paper towel. Seal the sheet pan with plastic wrap and refrigerate until the sandwiches are cold and firm.
5. To serve, cut off crusts from each sandwich then cut into quarters - triangles, squares, or soldiers. Serve chilled.