Cucumber Tea Sandwiches

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| Large Seedless English Cucumber |
| Loaf of Rye Bread |  |
| 12 oz Cream Cheese (I used whipped Cream Cheese to blend easily with the Boursin Cheese)    1 Boursin Cheese Round (can use Alouette as well) |  |
| Dill and Parsley Sprigs    Peel most of the skin off and thinly slice the cucumber to make rounds.  Salt and let drain on paper towels in a colander to remove much of the juice.    Cut rye bread with a cookie cutter into desired shape (I used a flower shape for the two halves and used a smaller cutter to cut out a flower design on the top half).  (The crusts and leftover bread I saved to make a breakfast casserole).  Blend cream cheese and Boursin cheese and spread thinly on both halves of the bread. Place two rounds of cucumber on the bottom half of the sandwich, garnish with dill and/or parsley sprigs and place the other half on top.  Easy peasy! |  |