

Betty's Easy and Elegant Benedictine Finger Sandwiches Recipe



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In this video, Betty shares her Elegant Benedictine Finger Sandwiches recipe. These are a great finger food for a reception or party--they look elegant, and they are very tasty!

Ingredients:

1 loaf fresh white bread

1 carton Benedictine spread (or dip)

Use a biscuit cutter to cut two circles from each slice of bread for as many sandwiches as you want. (You may use a knife and cut into diamonds, squares, etc.) Spread one side of a bread circle generously with the Benedictine spread. Place another bread circle on top of the first, making a round sandwich. Continue in this fashion until all bread circles have been used. (You should freeze the bread scraps for later use--croutons, meatloaf, etc.) Arrange all of your finished Benedictine sandwiches on a serving plate in an attractive manner. Serve to guests as finger food. You may need to make more than you expect, as these are very popular