

Betty's Olive-Pecan Reception Finger Sandwich Recipe



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In this video, Betty responds to a request for finger food for a wedding reception by demonstrating her Olive-Pecan Reception Finger Sandwiches. These sandwiches are lovely and elegant--perfect for any party or reception!

Ingredients:

8 oz. cream cheese, softened to room temperature
1/2 cup mayonnaise
1/2 cup chopped pecans
1 cup chopped or sliced green salad olives, drained (Save the juice.)
2 tablespoons olive juice
dash of ground black pepper
whole grain slices of bread (as many as you need for your sandwiches)

In a large mixing bowl, combine 8 oz. cream cheese, 1/2 cup mayonnaise, 1/2 cup chopped pecans, 1 cup chopped or sliced salad olives, 2 tablespoons olive juice, and a dash of black pepper. Combine thoroughly. Spread the olive-pecan mixture on one slice of whole grain bread and top it with another slice. Now, use a knife to trim the crusts off all four edges and cut horizontally and then vertically to form four identical pieces. Continue to form these finger sandwiches until you have used up your olive-pecan spread. Place the finger sandwiches artistically on a serving dish, and serve as finger food. Note: This spread may be used for full-sized sandwiches or as a dip with crackers. It is best if it is allowed to chill in the refrigerator overnight or longer to let the flavors mingle and for the spread to set up. These are gorgeous, tasty sandwiches for your guests!!!