DAWN Recipes

Summer Snacks

How To's of Sandwich Making Pinwheel Sandwiches

Remove crusts from unsliced loaf of bread. Slice loaf lengthwise into slices ¼-inch thick. Roll each slice with a rolling pin to flatten. Spread with .Tuna Apples Cheese Spread or .Tuna-Lemon Butter.

Place stuffed olives, gherkins,

or other small piece of vegetable across one of the short ends. Starting at end with olives, tightly roll up bread.

Wrap rolls in waxed paper, foil or plastic wrap, twisting ends securely. Refrigerate several hours, or overnight. To serve, cut chilled rolls into thin slices; for

more decorative slices spread outside of rolls with softened butter and roll in chopped parsley or chopped nuts before slicing.

Open-Face Sandwiches

Cut slices of bread with cookie cutter or with a knife into geometric shapes. Spread with either sandwich mixture. Garnish with sliced stuffed olives, gherkins, parsley sprigs, cucumber slices, strips of pimiento, carrot circles, sliced radishes or slices of hard-cooked eggs.

Show-Off Sandwiches

With cookie cutter, cut bread into rounds; with smaller cutter, cut hole in center of half of rounds. Spread whole rounds with either sandwich mixture; top with open circles. Place garnish in opening. Garnish with olive circles, carrot slices, gherkin fans, radish slices, cucumber pieces, pimiento strips of hard-cooked eggs.

Frosted Tuna Party Loaf
Savory Tuna Sandwich Filling
Egg Salad Sandwich Filling

- 1 cucumber, sliced paper thin (25 to 30 slices)
- 1 baf white bread, unsliced 2 tablespoons butter or
- margarine, softened to room temperature
- 2 packages (8 ounces each) cream cheese, softened to room temperature

cup chopped parsley

cucumber slices on paper towel to
absorb excess moisture. Cut all
crusts from bread with sharp
knife.

Lay loaf on its side; cut into 5 even slices; spread first slice with soft butter, overlap cucumber slices; spread second slice with half of the Savory Tuna Sandwich Filling; spread third slice with Egg Salad Sandwich Filling; spread fourth slice with remaining tuna filling.

Stack slices; top with fifth slice of bread. Beat cream cheese until smooth; spread on top and sides of loaf.

Gently press chopped parsley on sides of loaf. To make flower garnish on top, use strips of green pepper or cucumber skin for flower stems, and circles of carrots, radishes, black or green olives for flowers. Yield: 8 to 10 servings.

Savory Tuna Sandwich
Filling

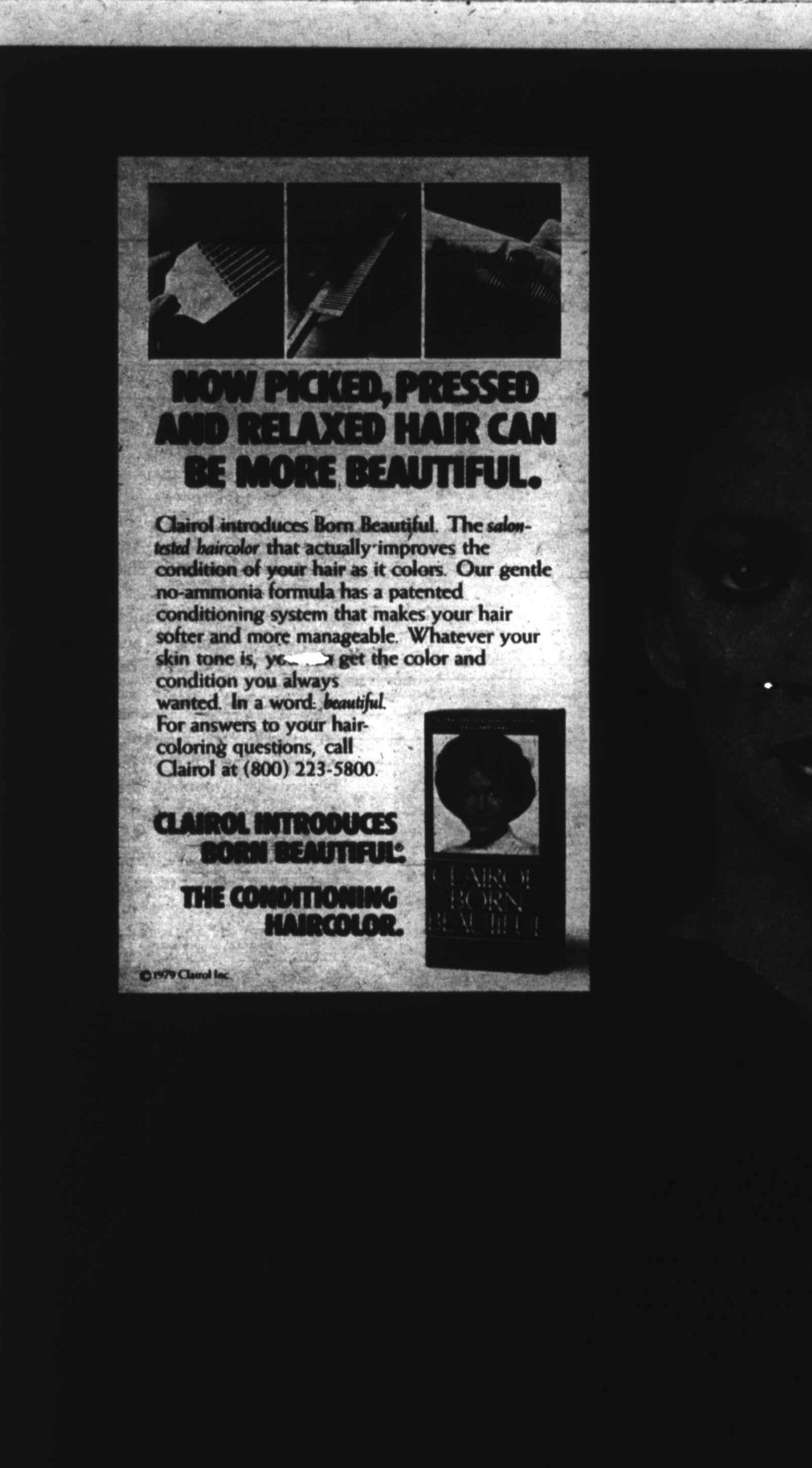
- 1 can (61/2 or 7 ounces) tuna,
- 14 cup chopped celery
- 174 cup enopped cere.
- 2 tablespoons pickle relish
- 2 tablespoons capers, chopped In medium bowl, combine all ingredients; mix well.

Egg Salad Sandwich Filling
hard cooked eggs, chopped
Y cup chopped celery

2 tablespoonds mayonnaise 1/8 teaspoon salt

In small bowl, combine all





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