

# Tea Sandwiches

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The key to good tea sandwiches is—unfortunately—making them at the last minute. It also works best to make them with a small assembly line and plenty of helping hands. Preparing the sandwiches too far in advance makes the bread soggy, and removing the crusts too early can cause the edges to dry out and become hard. The goal is a soft, fluffy bite, often with a filling that provides a slight crunch. As a general rule of thumb, plan on one of each type of sandwich per guest.

## Typical Tea Sandwiches

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- **Cucumber**—Thinly sliced and lightly salted cucumbers with buttered bread
- **Watercress**—Chopped watercress (remove the stems), cream cheese, lemon zest, and salt
- **Coronation Egg Mayo Salad**—A variation of traditional egg salad with mango chutney added to the bread and spring onions
- **Smoked Salmon**—Smoked salmon and cream cheese and chives or dill or lemon butter
- **Ham and mustard**—Thinly-sliced deli ham paired with grainy mustard is a classic choice. Potted or deviled ham is another option, and a slice of Swiss cheese can also be added.
- **Coronation Chicken Salad**—First served at Queen Elizabeth's coronation in 1953, the dish has since become an English lunchtime staple. It's made with diced, poached chicken breast mixed with chopped grapes, chopped almonds, curry powder, Major Grey's chutney, mayonnaise, dried mustard, salt and pepper.



Photo by Paul Savidge,  
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