

Cucumber Sandwiches

Ingredients

Sliced cucumbers (pretty thin, with skins on)
Cream cheese
Package powdered Italian dressing mix
Bit of milk – about 1 Tbsp
Party-sized pumpernickel (small and square)
Dill (dried is fine)

Directions

Soften cream cheese at room temp, mix in salad dressing mix and enough milk to make the cheese spreadable. Spread on bread, top with sliced cucumber. Sprinkle with dill.



Grilled Scallions

Ingredients

1 bunch scallions, root ends trimmed
2 tablespoons olive oil
1/4 teaspoons kosher salt
Freshly ground black pepper



Directions

Prepare an outdoor grill to medium high heat. Brush the scallions with olive oil. Lay the scallions on the grill until you see distinct grill marks, about 2 minutes. Turn the scallions over and cook about 1 minute more. Transfer to 2 plates and serve warm.

Cheesy Garlic Bread

Ingredients

- 1 (8 ounce) loaf French bread
- 1/3 cup grated Parmesan cheese
- 1/2 cup butter, softened
- 2 tablespoons garlic powder
- 1 teaspoon dried parsley

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cut bread into 1-inch thick slices, without cutting all the way through the loaf. Mix Parmesan cheese, butter, garlic powder, and parsley in a small bowl. Spread mixture between slices of bread and over the top of the loaf. Wrap loaf in aluminum foil, leaving the top partially uncovered.

