

Recipes for High Tea

Holiday Chicken Salad

4 c. cubed, cooked chicken
1 c. mayonnaise
1 ½ c. dried cranberries, chopped
1 c. celery, chopped
2 green onions, chopped
½ c. green bell pepper, minced
1 c. pecans, chopped
1 t. seasoning salt
Ground black pepper to taste

In a medium bowl, mix together mayonnaise with paprika and seasoned salt. Blend in dried cranberries, celery, bell pepper, onion and nuts. Add chopped chicken, and mix well. Season with black pepper to taste. Chill 1 hour.

Cucumber Sandwiches

1 hot house cucumber
Thin sliced white bread
Whipped cream cheese or unsalted butter softened
Salt

Peel cucumber and slice very thin. Sprinkle the slices with a little salt and lay on paper towels to drain. For each sandwich spread a little cream cheese or butter on two slices of bread. Layer the cucumber slices on one slice of bread (no thicker than ¼ inch). Cut crust off sandwiches and then cut into squares, triangles or other fun shapes using cookie cutters.

Clotted Cream

1 c. heavy cream
1/3 c. sour cream
1 T. confectioners' sugar

Using a whisk attachment on the mixer, whip heavy cream until stiff peaks form. Remove from mixer, and hand whisk in the sour cream and confectioners' sugar until just combined. Store in refrigerator.

Olive Cheese Spread

½ c. pimento stuffed olives
½ c. walnuts
8 oz. cheddar cheese
½ c. mayonnaise
2 T. Dijon mustard

In a food processor, with the metal blade, coarsely chop the olives and walnuts, pulsing 6-7 times. The walnuts should be the size of small peas. Remove only the metal blade. Insert the medium shredding disc and shred the cheese; turn cheese, olives and walnuts into a 1-quart storage bowl that has a tight fitting lid. Add mayonnaise, and mustard; with a spoon mix thoroughly. Store, covered in refrigerator. Makes 2 1/3 cups.

Egg Salad Tea Sandwiches

8 hard-cooked eggs
½ c. mayonnaise
Salt and pepper to taste
1 T. finely chopped fresh dill
6 T. unsalted butter, room temperature
20 slices best-quality white bread

Peel eggs and place into a medium bowl. Slice eggs and then coarsely mash them with the back of a fork. Add mayonnaise, salt, pepper, and dill; stir until well blended. (mixture can be refrigerated, covered, up to 2 days)

Spread butter onto the side of each slice of bread. Spread the buttered side of 10 slices of bread with 2 tablespoons egg mixture. Top with remaining slices of bread, buttered side down.

Carefully cut the crusts from sandwich with sharp knife. Cut in half diagonally, then cut in half again.

Yields 10 whole sandwiches or 20 halves or 40 fourths.

Basic British Scones

2 c. all-purpose flour

1 t. cream of tartar
½ t. baking soda
1 pinch salt
¼ c. margarine
2 T. white sugar
½ c. milk

Preheat oven to 425 degrees F. Line a baking sheet with parchment paper.

Sift the flour, cream of tartar, baking soda and salt into a bowl. Rub in the butter until the mixture resembles fine breadcrumbs. Stir in the sugar and enough milk to mix to a soft dough.

Turn onto a floured surface, knead lightly and roll out to ¾ inch thickness. Cut into 2-inch rounds and place on the prepared baking sheet. Brush with milk to glaze.

Bake at 425 degrees F, for 10 minutes. Then cool on a wire rack. Serve with butter or clotted cream and jam.

Raspberry Oatmeal Bars

1 (18.5 oz) package yellow cake mix
2-1/2 c. quick cooking oats
¾ c. margarine, melted
1 c. raspberry jam
1 T. water

Preheat the oven to 376 degrees F. Grease a 9 X 13 inch pan. In a large bowl, mix together oats, cake mix, and melted margarine so that it makes nice clumps and there is no dry mix left. Press ½ of the oats mixture evenly into the bottom of the prepared pan. In a separate bowl, mix jam with water, and spread over the crust. Sprinkle the remaining oat mixture evenly over the top. Bake for 18-23 minutes, or until the top is lightly browned. Cool before cutting the bars.

Easy Lemon Bars

1 (18.25 ounce) package lemon cake mix with pudding
1 egg
½ c. vegetable oil

1 (8 ounce) package cream cheese
1/3 c. white sugar
1 T. lemon juice

Preheat oven to 350 degrees F. Pour cake mix into a large bowl. Add the egg and oil; mix until well blended. Mixture will be slightly dry. Reserve one cup for the topping, and pat the rest into an ungreased 9X13 inch pan.

Bake for 15 minutes. Set aside to coll. Meanwhile, in a medium bowl, beat the cream cheese with the sugar and lemon juice until smooth. Spread the mixture evenly over the baked crust. Crumble the reserved cake mixture over the top.

Bake for an additional 15 minutes, or until filling is set and the topping is lightly toasted. Cool before cutting into bars. Refrigerate leftovers.