

Open Faced Cucumber Rounds:

1 large English cucumber

Helmann's Mayonnaise

(Salt & Cayenne pepper is added later by servers)

Wash and dry cucumber. With tines of a fork, deeply score cucumber lengthwise from top to bottom on all sides. Wipe off loose rind with a paper towel. Cut off and discard ends. Slice cucumber into 1/8" rounds and place slices in a single layer on a kitchen towel or paper towel to drain. Using a 2" biscuit cutter, cut rounds from Pepperidge Farm white sandwich bread (you should be able to cut 3-4 rounds per slice). Spread each round with mayonnaise and top with a cucumber slice. Arrange in a single layer in a disposable foil pan. Cover with waxed paper. Repeat layers, covering top layer with waxed paper and several layers of dampened paper towels. Wrap tightly with foil or plastic wrap and refrigerate. (Servers: lightly sprinkle with garlic salt and cayenne.) Yields about 80-90 rounds. Should be made day of reception.