



Tea Sandwiches

(make a sandwich with two slices of bread and cut into four triangles)

Here are some ideas for fillings:

- Egg salad made with fresh dill
- Chicken salad
- Chicken with sundried tomato cream cheese spread
- Lox with dilled cream cheese spread
- Thinly sliced cucumber and butter on brown bread
- Sliced daikon and butter
- Olive tapenade and soft cheese
- Hummus
- Mozzarella, tomato and basil
- Caponata (home-made or store bought; it's an eggplant, olive and pine nut spread)

Or use your imagination and go wild!



Scones

All you need is a basic scone recipe and you can add any kind of mix-ins you want.

- Raisins or currants (would go well with a little saffron in the mix)
- Candied ginger
- Cherry/almond
- Poppy seed/lemon
- Cranberry/white chocolate
- Any dried fruit or nut (remember nut allergies!)

We will provide clotted cream, butter and jam.

Theresa's Ginger Scone Recipe:

2 cups all purpose Flour

1/4 cup granulated Sugar

1 Tbsp. Baking Powder

1/4 tsp Salt

1/3 cup Butter

3/4 cup Heavy Cream, unwhipped. (the recipe called for buttermilk, but I use heavy cream)

1/2 cup minced crystallized Ginger

Coarse or granulated sugar (optional - for topping)

Preparation:

In a medium bowl stir together the flour, 1/4 cup sugar, baking powder and salt. Using a pastry blender (or two knives) cut in the butter until mixture resembles coarse crumbs (about the size of a pea). Mix in the crystallized ginger. Make well in center of the flour mixture and add the Cream (or buttermilk). Stir with fork until just moistened.

Turn dough out on surface (you can use a bit of flour if too sticky). Knead dough by folding and gently pressing it for 10 - 12 strokes until nearly smooth. Don't overmix the dough - you are simply trying to blend all of the flour mixture so that it all holds together.

Form dough into individual scones (about the size of a muffin) OR spread the dough into an 8 - 10 inch circle and score the top of the dough (cutting 1/4 inch deep) into 8 triangles, using a sharp knife. Sprinkle with sugar if desired. Place on a cookie sheet (the recipe says to lightly grease a baking sheet, but I don't!)

Bake in a preheated oven at 375 degrees, for 30 - 35 minutes or until golden brown. Cut into wedges and serve warm.