Cucumber Herb Butter Tea Sandwiches

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Servings: 10

10 slices sandwich bread (very fresh)
1/2 cup unsalted butter, softened to room temp
1 1/2 tablespoons fresh chives, finely minced
2 teaspoons fresh thyme, finely minced
1 teaspoon fresh lemon zest
Salt to taste
20 slices cucumber, cut slightly more than 1/8" thick

NOTES: Advice - make one small sandwich to get the proportion of butter- to bread - to cucumber, until it tastes right.
1. In a small bowl combine the butter, chives, thyme, lemon zest and salt. If time permits, allow this to sit for 2-3 hours (or overnight) to blend flavors.
2. Cut crusts off the bread. Working on one sandwich at a time (to keep the bread ultra fresh) spread a generous amount of the herb butter on one side of each piece of bread.
3. Place 4 cucumber slices on the sandwich, separated and not overlapping. Place second piece of bread over and very gently slice the sandwich into 4 small squares.
4. Place sandwiches on a serving platter and cover with a moderately damp tea towel for up to about an hour. Re-dampen the towel if it dries out too much.

Makes 20 small quarter-sandwiches.

Per Serving (excluding unknown items): 230 Calories; 11g Fat (40.1% calories from fat); 6g Protein; 31g Carbohydrate; 5g Dietary Fiber; 25mg Cholesterol; 163mg Sodium. Exchanges: 0 Grain(Starch); 3 1/2 Vegetable; 2 Fat.