

Cucumber Cream Cheese Bruschetta Published: July 8, 2020, by Ivan

Cucumber sandwiches are light and refreshing, but I wanted a heartier sandwich that would pair well with other heartier party appetizers like meatballs, fried chicken wings, or barbecue ribs. This is my take on cucumber sandwiches. So let's make this great appetizer.

INGREDIENTS (Makes 3)

3 1/2 inch slices French Bread
3 1/4 inch slices Cucumber
2 Tbsp Soft Butter
1/2 tsp Fresh Dill
1/4 tsp Fresh Mint
1/4 Cup Cream Cheese
White Vinegar to taste
Salt and Pepper to taste

INSTRUCTIONS

1. We are only using one half of one cucumber. Use a large knife and slice the rind of the cucumber down to a 1/8 inch depth. The rind will be used as a garnish. Cube the rind and place it into a bowl. Add a pinch of salt, pepper, and a dash of white vinegar to the cubed rind. If you do not use the rind as a garnish, then try using the unseasoned rind in baked beans. They add a nice crunch.
2. Slice the cucumber 1/4 inch thick. This will allow the cucumber to stand up against the thick French bread. Slice your French bread to 1/4-1/2 inch thick. Butter the slices and toast them in an oven or frying pan. Allow the bread to cool after toasting.
3. Place 1/4 cup of cream cheese into a bowl. Use a knife or a scissor to chop a 1/4 tsp fresh dill, 1/4 tsp fresh mint, and add it to the cream cheese. Mix the ingredients and taste it. You may want to add more dill or mint. If you are unsure, then you can add more dill and mint during plating.
4. Spread a tablespoon or more of the cream cheese mixture onto each slice of the French bread. Place the cucumber on top of the cream cheese and press down lightly so the cucumber sticks.

Plating: Garnish the serving plate with the seasoned rind and a light dusting of fresh dill and fresh mint on top of the cucumber. The rind will provide a nice contrast of salty and crunchy to the creaminess of the cream cheese. As a party appetizer, you may want to cut the French bread and cucumber into smaller bite-size pieces and place a few diced rind cubes on top.

Thanks for stopping by. I hope you enjoy your own Cucumber Cream Cheese Bruschetta. Remember to share your recipes.

Until next time. Adios