



Egg Salad Tea Sandwiches

12 Hard-boiled eggs.

3/4 cup GFCF Mayonnaise

2 Tablespoon Dijon Mustard

2 Loaves of Rotella Multigrain Gluten Free bread

Chives

Cilantro

Black Olives.

Rotella's new gluten free bread is the first gluten free bread I have seen that could survive being a tea sandwich without falling to pieces. It worked great

Start by cutting the crust off of the bread. I saved the crusts and turned them into gluten free bread crumbs at \$5.00 a loaf I wasn't throwing them in the garbage. Next cut each slice into either two triangles or two rectangles.

Shell the eggs and finely mince. My daughter showed me how to mince them using a pastry blender. It cuts them nice and small and is a great time saver. Then mix with the mayo and mustard. Spread on the bread then garnish with chives, cilantro and olives. The cilantro makes a pretty garnish but there were none on this tray. You just use one small leaf in the center.

<http://lincolntent.com/GFCF-Appetizers.html>