



Herbed Cucumber & Goat Cheese Sandwiches

Adapted from The Barefoot Contessa

For the Spread (feel free to adjust herbs, ratio of cheeses, etc, to suit your taste)

8 ounces regular or low-fat cream cheese, room temperature

8 ounces mild goat cheese, at room temperature

1/2 teaspoon minced fresh thyme leaves

1 Tablespoon minced fresh parsley

1 Tablespoon minced fresh dill

1 Tablespoon minced fresh chives

5 to 6 Tablespoons low-fat milk

1/4 teaspoon salt

1/2 teaspoon freshly ground black pepper



For the Sandwiches:

1 loaf dense 7-grain bread, thinly sliced

1 hothouse cucumber, unpeeled, sliced into thin rounds

To make the spread: Place the cream cheese, goat cheese, herbs, 5 tablespoons milk, salt, and pepper in the bowl of an electric mixer fitted with the paddle attachment. Beat on medium speed until well mixed. Add an additional tablespoon of milk if the spread is very thick.

To make the sandwiches: spread each slice of the bread with the goat cheese spread. Top with cucumbers. You may either enjoy these open faced, or topped with a second slice of bread.



Serve at a luncheon or as an appetizer, cut into halves, thirds, or triangles. Or have it for lunch!