








# Radish & Chive Sandwiches with Cream Cheese

	<b>INGREDIENTS</b>
<p>4 slices pumpernickel or dark rye bread</p> <p>3-5 medium or large radishes</p> <p>cream cheese, whipped or softened</p> <p>fresh chives</p> <p>fresh ground black pepper</p> <p>coarse sea salt</p>	

	
	<b>TOAST &amp; COOL</b>
<p><i>Toast the bread slices and let cool.</i></p>	




	
	<b>SLICE</b>
<p><i>Using a mandoline, slice the radishes into thin disks. Alternatively, thinly slice radishes with a knife.</i></p>	

	
	<b>SPREAD</b>
<p><i>When the bread is cool, spread each slice with an even layer of whipped or softened cream cheese.</i></p>	
















	
	<b>SNIP &amp; SCATTER</b>
<p><i>Cut the chives into pieces with a pair of scissors (or cut with a knife) and scatter over cream cheese.</i></p>	

	
	<b>SHINGLE</b>
<p><i>Layer radish slices on top in a shingled, overlapping pattern.</i></p>	

	
	<b>SEASON</b>
<p><i>Season to taste with fresh ground pepper and coarse sea salt.</i></p>	

	
	<b>ENJOY!</b>
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**TOAST & COOL**



**SLICE**



**SPREAD**



**SNIP & SCATTER**



**SHINGLE**



**SEASON**



**TOAST & COOL**



**SLICE**



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