

PARSLEY AND SWEET ONION SANDWICHES

MAKES 16 HORS D'OEUVRES

Active time: 20 min Start to finish: 20 min

- 1 large Vidalia or other sweet onion
(1 to 1½ lb, at least 4 inches
in diameter)
- 8 very thin (¼-inch) slices firm white
bread, crusts discarded
- ½ cup mayonnaise
- ½ cup finely chopped fresh parsley



- ▶ Cut 4 (¼-inch-thick) slices from widest part of onion, keeping rings intact.
- ▶ Spread each slice of bread with about 1 teaspoon mayonnaise and top 4 slices with 1 onion slice each. Top with remaining bread slices, mayonnaise sides down, then trim onion flush with bread. Quarter sandwiches into small square or triangular sandwiches.
- ▶ Arrange 2 sheets of wax paper on a work surface. Spread remaining 2½ tablespoons mayonnaise in a thin layer on 1 sheet and spread parsley evenly on the other.
- ▶ Dip all edges of 1 sandwich in mayonnaise to coat, then dip in parsley. Transfer to a tray and repeat with remaining sandwiches.

Cook's note:

Sandwiches can be made 2 hours ahead.
Wrap tray with plastic wrap and chill.