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Open-Faced Cucumber Sandwiches

- 3 Cucumbers, peeled and sliced thin (seedless are great)
- 8 Ounces cream cheese, softened
- 1 Pkg Ranch Dressing mix
- 1/2 Cup mayonnaise
- 1/4 Cup sour cream
- Loaf of cocktail rye bread
- Dill weed for garnish

- 1) Place cream cheese, dressing mix, mayonnaise and sour cream in a medium bowl and mix together until well blended.
- 2) Chill at least 1 hour for flavors to come out.
- 3) Spread each bread slice with a teaspoon of the mixture and top with a cucumber slice.
- 4) Sprinkle with dill weed and arrange on a platter.

Makes 12 Sandwiches