

## Rolled Sandwiches

Cut the crust from a brick-shaped loaf of bread. Cut in very thin slices lengthwise of the loaf and spread with creamed butter. The butter should be really creamed to the consistency of thick cream. Spread with the following filling and roll up firmly like a jelly roll. Wrap in waxed paper and chill for an hour or two. Then cut in thin slices for serving.

### Filling.

Three packages cream cheese, 2 teaspoons anchovy paste, 1 teaspoon prepared mustard,  $\frac{3}{4}$  teaspoon Worcestershire sauce,  $\frac{1}{4}$  teaspoon paprika, 1 tablespoon minced parsley.

Mix the ingredient with a fork adding cream if necessary to make easy to spread.