



Easy Cucumber Bites: No-Bake Party Appetizer

The Best Kind of Garden Snack

My garden is full of cucumbers every summer. They grow so fast! I have to find new ways to eat them. These little cucumber bites are my favorite. They are cool and fresh.

I first made them for my grandson's birthday party. The kids loved them. They all asked for the recipe. I still laugh at that. What is your favorite thing to make with cucumbers from the garden?

Why This Recipe Matters

This recipe is not just about being easy. It is about sharing good food.

You make something pretty and tasty for people you love. That is a wonderful feeling.

It also lets you eat something fresh. You get a crunchy vegetable and a creamy topping. That mix is so important. It keeps your snack exciting and fun to eat.

Let's Get Our Hands Dirty

First, wash those cucumbers. I like to peel strips off them. It makes them look pretty. Then slice them up nice and thick. Use a spoon to make a little cup in each slice.

Now for the fun part. Mix the cream cheese, mayo, and ranch. Doesn't that smell amazing? Add your dill and spices. Stir it all until it is smooth. This creamy filling is the heart of the snack.

A Little Tip From My Kitchen

You do not need a fancy piping bag. A plastic bag works just fine. Just snip a tiny corner off the bottom. You can pipe your filling out that way. It is so simple.

Fun fact: The little grooves on a cucumber are called "sutures." I always thought that was a funny name for a plant. Do you have a kitchen tool you love to use? Mine is my old wooden spoon.

The Perfect Party Food

These are perfect for a party. You can make them ahead of time. Just keep them cool in the fridge. People always gather around a plate of these. They are gone in minutes!

I love that there is no cooking. Your kitchen stays cool. And you get to spend more time with your guests. That is what really matters. What is your go-to snack for summer parties?

Making It Your Own

The best recipes can be changed. That is how you make them yours. You could add a tiny piece of olive on top. Or use a different spice you like.

Maybe you do not have ranch dressing. Try a little lemon juice instead. It will still be delicious. Cooking is about trying new things. What would you put on your cucumber bite?

See also [Crispy Parmesan Air Fryer Eggplant Slices](#)



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Ingredients:

| Ingredient | Amount | Notes |
|--------------------------|---------------|-------------|
| Cucumbers | 2 | |
| Cream cheese | 4 ounces | Softened |
| Mayonnaise | 1 tablespoon | |
| Ranch dressing | 3 tablespoons | |
| Fresh dill | 1 tablespoon | Minced fine |
| Garlic salt | ¼ teaspoon | |
| Italian seasoning | ¼ teaspoon | |
| Cherry or grape tomatoes | 12 | |
| Black pepper | As needed | For garnish |

My Easy Cucumber Bites for a Crowd

I love making these little cucumber bites for my grandchildren. They are so cool and fresh. They always disappear from the platter first. I remember my friend Mabel bringing them to our garden party. We all begged her for the recipe right then and there. I still laugh at that. First, wash and peel your cucumbers. Slice them into little rounds, about half an inch thick. Toss the ends to the compost or the chickens. Now, take a small spoon and scoop out a tiny bit from the center. This makes a perfect little cup for our filling. (Hard-learned tip: Don't scoop too deep or you'll make a hole!) Next, let's make that creamy filling. You just mix the soft cream cheese, mayo, and ranch dressing together. Stir it until it's smooth as silk. Then add your dill, garlic salt, and Italian seasoning. Doesn't that smell amazing? It reminds me of my herb garden in the summer. Now for the fun part. Plop that filling into a piping bag. A star tip makes it look so fancy. If you don't have one, a spoon works just

fine. Pipe a little swirl onto each cucumber round. Then, take your cherry tomatoes and slice them in half. Pop one right on top of that creamy cloud. Finally, give them a little sprinkle of black pepper. They are ready to make everyone smile. These are best eaten right away. They get a little watery if they sit too long. **What's your favorite no-bake snack for a hot day? Share below! Cook Time:** 0 minutes **Total Time:** 15 minutes **Yield:** 24 bites **Category:** Appetizer, Snack

Three Tasty Twists to Try

You can change up these bites so easily. It's fun to get creative. My grandkids love to help me come up with new ideas. Here are a few of our favorites for you to try. **Everything Bagel Style:** Swap the ranch for everything bagel seasoning. It gives a wonderful crunch and flavor. **A Little Spicy Kick:** Add a tiny dash of hot sauce to the filling. Top with a thin slice of jalapeño for brave friends.

See also [Crispy Southern Corn Fritters Recipe](#)

Greek Salad Bite: Use feta cheese instead of cream cheese. Then top with a tiny piece of black olive. So good! **Which one would you try first? Comment below!**

Serving Them Up Just Right

I always arrange these on my big blue platter. It makes the green cucumbers pop. Lay them out in a big circle. They look like a beautiful summery wreath. You could also add a few sprigs of fresh dill around the plate. It looks so pretty. These are perfect with a simple glass of iced tea. Lemon iced tea is my go-to. For a fancy evening, a crisp glass of chilled white wine is lovely. It cuts right through the creaminess. **Which would you choose tonight?**



Easy Cucumber Bites: No-Bake Party Appetizer

Hello, my dear! It's Elowen. Come sit with me for a moment. Today we are making my Easy Cucumber Bites. They are so fresh and crunchy. You will love them. Let me share some of my kitchen secrets with you.

Keeping Your Cucumber Bites Fresh and Crisp

These little bites are best eaten right away. But I know life gets busy. You can prepare the filling a day ahead. Keep it in a sealed container in the fridge. The sliced cucumbers will get watery if you prep them too early. Slice them just before your party or gathering. I once made a whole tray for a church social. I assembled everything the night before. They were a bit soggy by noon! Now I keep the parts separate. I assemble them an hour before guests arrive. This keeps them perfectly crisp. Have you ever tried storing it this way? Share below! Batch cooking the filling saves so much time. This means you can make a fun snack quickly. That matters on a busy day. A happy cook makes a happy home.

Fixing Common Cucumber Bite Problems

Sometimes the filling can be too thick. If yours is, add a tiny splash of milk. This will make it smooth and easy to pipe. A runny filling is no good either. Just add a bit more cream cheese to thicken it up. The cucumber slices might slide around on the plate. I remember when my first batch did a little dance! To fix this, slice a tiny piece off the bottom. This creates a flat base so they sit still. It makes them look so neat. If your tomatoes won't stick to the filling, pat them dry. A wet tomato will just slide right off. Getting this right makes the first bite perfect. That confidence makes you want to cook again and again. Which of these problems have you run into before?

See also [Dill Pickle Chex Mix Recipe For Snacking](#)

Your Cucumber Bite Questions Answered

****Q:** Is this recipe gluten-free? ****A:** Yes, it is! All the ingredients are naturally free of gluten. ****Q:** Can I make these ahead of time? ****A:** You can make the filling two days ahead. But slice the cucumbers the same day. ****Q:** I don't have fresh dill. What can I use? ****A:** Use one teaspoon of dried dill instead. It will still taste wonderful. ****Q:** Can I double this recipe for a big crowd? ****A:** Absolutely! Just use two cucumbers and double all the other ingredients. ****Q:** Do I need a piping bag? ****A:** No, a spoon works just fine. It will still taste delicious. Which tip will you try first? **fun fact** Did you know cucumbers are mostly water? That's why they are so refreshing on a hot day.

Share Your Kitchen Creations

I hope you enjoy making these as much as I do. They always remind me of summer picnics. I would love to see your beautiful creations. It makes my heart so happy. Have you tried this recipe? Tag us on Pinterest at @ElowensKitchen. I can't wait to see what you make. Happy cooking!
—Elowen Thorn.

You need to try !

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Author: Elowen Thorn



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Cooking Method: [No-Bake](#)



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Cuisine: [American](#)



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Difficulty: **Beginner**



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Prep time: **15 minutes**



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Cook time: **minutes**



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Rest time:



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Total time: **15 minutes**



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Servings: **24 servings**



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Calories:**50 kcal**



Best Season: **Summer**

Description

Cucumber bites are a quick and easy cold appetizer made with fresh

cucumber, creamy filling, and juicy tomato on top. Serve them at parties, picnics, or anytime you need a fast, no-bake snack.

Ingredients

- 2 cucumbers
- 4 ounces cream cheese (softened)
- 1 tablespoon mayonnaise
- 3 tablespoons Ranch dressing
- 1 tablespoon fresh dill (minced fine)
- ¼ teaspoon garlic salt
- ¼ teaspoon Italian seasoning
- 12 cherry or grape tomatoes
- Black pepper (for garnish)

Instructions

1. Wash, peel, and slice the cucumbers into half-inch slices discarding the ends.
2. Remove a little of the center of the cucumber with a small measuring spoon making a divot in the cucumber.
3. Mix together the cream cheese, mayonnaise, and ranch dressing until smooth and creamy.
4. Add dill, garlic salt, and Italian seasoning and mix until combined.
5. Place the filling into a piping bag with a star tip and pipe about 1 tablespoon of filling onto each cucumber.
6. Slice the tomatoes in half and place a piece onto each cucumber filling.
7. Sprinkle with black pepper and serve.

Notes

For best results, serve immediately after assembling to keep the cucumber crisp.

Keywords:Cucumber, Cream Cheese, Appetizer, No-Bake, Party