Snail Sandwhich

Ingredients:
- Round Tortillas
- Turkey
- Ham
- Cheese Slices
- Sweet Gherkin Pickles
- Cream Cheese or Mayo
- Chives
- Baby Spinach

1. Trim the edges of the round tortilla to make it square. Then spread a thin layer of cream cheese or mayo over the entire tortilla.
2. Layer on baby spinach, then the meat and cheese, and roll it up tightly.
3. With the seam on the bottom, slice the tortilla into 2-inch-wide pinwheels. For the snail’s head, cut a pickle in half at an angle. Poke two small holes in the uncut end and stick pieces of chive stalks in for antennae.
4. Slip each pickle half under the edge of a pinwheel, securing them together with a toothpick. Enjoy!

Snail Juice

Ingredients:
- Lime Sherbert
- Green Hawaiian punch (or another Green Juice)

1. Pour your green juice into a large pitcher. Add scoops of lime sherbert and mix well. Enjoy your snail juice!