



Give guests a new "home town" to root for by topping the sandwiches with flag ingredients (\$1.25 per 10.5 flags, plus gas & drive).

GIVE YOUR SNACKS INTERNATIONAL FLAIR

MEXI PASTRAMI SANDWICHES

Mash 1 stick softened **butter** with 1 minced **garlic clove**, 1 tablespoon each chopped **parsley** and **onion** and ½ teaspoon **cayenne pepper**. Thinly slice a **sourdough baguette**; spread the herb butter on one side of each slice. Flip over half of the bread slices and spread with **The second Island dressing**; top with sliced **pastrami**, **cornichons** and **peppercorns**. Cover with the remaining baguette slices, buttered side up. Cook in a skillet over medium heat until golden, about 4 minutes per side.



CRAB AIOLI

Whisk ½ cup **mayonnaise**, ½ cup **crab meat**, 2 teaspoons **leak sauce** and the juice of 1 **lemon** in a bowl. Serve with **crab claws**.



This wild milk treat (1 \$12) at aloha.com is a good stand-in for Vancouver's Cymon Mountain.

ELEVATE YOUR DIP

GARLICKY WHITE-BEAN DIP

Drain and rinse two 15-ounce cans **cannellini beans**; cut aside ½ cup for garnish. Pulse the remaining beans in a food processor with 1 minced **garlic clove**, the juice of 1 **lemon**, and **salt** and **pepper**. Slowly drizzle in ½ cup **olive oil** with the motor running; then transfer the dip to a bowl. Top the strained beans with 1 diced **roasted red pepper**, 2 tablespoons **olive oil**, 1 tablespoon each chopped **parsley** and **basil**, and **salt** and **pepper**. Spoon over the dip and serve with **pita chips**.