STX International

Infuzium 420

All Inclusive Cookbook

with over 80 Tips & Recipes



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HERBAL BUTTER RECIPES



ITALIAN GARLIC HERB BUTTER

1 Cup butter (2 sticks)
4 garlic cloves
1 Tbsp fresh rosemary
1 Tbsp fresh thyme
1 Tbsp fresh chives
sea salt and freshly ground pepper

Put all ingredients in the Infuzium 420 and press the butter setting. No need to mince ingredients - the Infuzium 420 will stir, chop and combine. When it's finished you can opt to strain if you don't want bits of herbs in your butter. Pour into butter mold. Refrigerate.

This is excellent melted on grilled steak, corn on the cob, vegetables, garlic bread, mashed potatoes, or on anything savory that would be enhanced by flavored butter, even popcorn.

VARIATIONS

FINE HERBS BUTTER

1 Cup butter
2 Tbsp each roughly chopped chives, parsley, tarragon, chervil
2 tsp rosemary

Uses: vegetables, fish or french bread

MINT BUTTER

1 Cup butter
2 Tbsp dried mint
2 Tbsp lemon juice

Uses: lamb, peas

HORSERADISH AND CHIVE BUTTER

1 Cup butter
2 Tbsp horseradish cream
6 Tbsp chopped chives
sea salt and freshly ground pepper

Uses: grilled steak

SAGE BUTTER

1 Cup butter
1/2 Cup shredded sage

Uses: chicken, fish, green beans, biscuits

PARSLEY & CHIVE BUTTER

1 Cup butter
1/4 Cup chopped fresh parsley
2 Tbsp chopped fresh chives
1/4 Cup lemon juice
sea salt and freshly ground pepper

Uses: baked potatoes, green beans, corn on the cob, red meat

CILANTRO LIME BUTTER

1 Cup butter
2 cloves garlic
3 Tbsp fresh cilantro
1 Tbsp fresh lime juice
zest of a lime
sea salt and freshly ground pepper

ALCOHOL



PLUM, VANILLA AND HONEY BOURBON

750 ml bourbon (this is just over 3 C)

1 vanilla bean

2 Tbsp honey

5 plums, cut in half and pitted

Pour the bourbon into the Infuzium 420. Split the vanilla bean in half lengthwise and scrape the flesh into the Infuzium 420. Add the rest of the ingredients and select tincture preset.

When it is finished, strain through the fine mesh filter (73) using the oven mitt. Store in airtight mason jar in the refrigerator or freezer.

MANGO, COCONUT AND LIME TEQUILA

750 ml tequila

1 Cup dried mango

1/3 Cup dried coconut flakes, toasted

Peel from 1 lime

Add all ingredients to the Infuzium 420 and select tincture preset. When it is finished, strain through the fine mesh filter 73) using the oven mitt. Store in an airtight mason jar in the refrigerator or freezer.

BACON AND HABANERO CHILI VODKA

750 ml vodka

4 slices of bacon, cooked and drained

1-2 habanero chili peppers, cut in half

Add all ingredients to the Infuzium 420 and select tincture preset. When it is finished, strain through the fine mesh filter (73) using the oven mitt. Place the strained vodka in the freezer for a couple hours. This step is important as it will enable you to remove as much of the bacon fat as possible.

After a few hours in the freezer, immediately strain through the fine mesh filter (73 or smaller) one more time. Store in airtight mason jar in the refrigerator or freezer.

COFFEE-VANILLA BOURBON

750 ml bourbon

2 vanilla beans

1/2 Cup coffee beans

Pour bourbon into the Infuzium 420. Split the vanilla beans in half lengthwise and scrape the flesh into the infuser. Slightly crush the coffee beans with a mortar and pestle - or a plastic bag and wooden spoon and add to the mixture. Select tincture preset. At the end of the cycle strain through the fine mesh filter (73) into airtight glass jars or bottles.

Variation: Cherry-vanilla bourbon - replace coffee with 8 oz. dried or fresh cherries (no need to pit).

APPLE CINNAMON WHISKEY

750 ml whiskey

2 medium apples, peeled (use green for tart or honeycrisp for sweeter)

Handful of cinnamon sticks

Add all ingredients to the Infuzium 420 and select tincture preset. At the end of the cycle, strain the mixture through the fine mesh filter (73) and bottle.

ADDITIONAL IDEAS

SWEETENED ALMOND MILK

1/2 Cup raw almonds
2 1/2 Cups filtered water
2 medium pitted dates
1 tsp vanilla extract

Soak almonds in cool water overnight. Drain the soaked almonds and rinse well. Add all ingredients into the Infuzium 420. Run on clean setting 2-3 times. Strain pulp (this can be saved for use in another recipe). Store milk in an airtight container and refrigerate.

“BULLETPROOF” COFFEE

Fresh brewed coffee
Butter
MCT oil (or coconut oil)
Sugar and flavor as desired

Add all ingredients to the Infuzium 420 and run on the clean cycle for a couple pulses. This is so much easier and faster than using a blender and works just as well if not better. The most significant advantage is that the top won’t blow off the infuser while blending hot liquid and you can do up to 5 cups of coffee at once, it’s safe and the end result is nice and frothy.

VANILLA EXTRACT

750 ml vodka
12 vanilla beans

Pour the vodka into the Infuzium 420. Split the vanilla beans in half lengthwise and scrape the flesh into the Infuzium 420 and select tincture preset. When it is finished, no need to strain, just pour in bottles.

Flavor ideas for infused vodka or rum: bacon; pineapple (cut into chunks); mango (peel and cut into chunks); blackberries and blueberries; oranges, tangerines and limes (peeled and sliced); fresh herbs of your choice (such as basil or rosemary); cucumbers (peeled and sliced); pears or peaches (cut into chunks); edible flowers; cocoa or espresso powder. These make great gifts or fun holiday cocktails!

SOUPS



TOMATO SOUP FOR TWO

- 2 Tbsp butter
- 1/4 large onion, rough chopped
- 1 (14-oz) can fire roasted diced tomatoes
- 3/4 Cup water or chicken stock
- salt to taste

Put all ingredients in the Infuzium 420. Select the DIY preset for 30 minutes at 185°F.

Pairs well with a grilled cheese sandwich.

CREAM OF MUSHROOM SOUP

- 1 onion, chopped
- 2 Cup mushrooms, sliced
- 1 tsp beef stock granules or paste
- 1/2 tsp salt
- 1 tsp pepper
- 1/2 Cup milk
- 1/4 Cup cream
- 1-1/2 Tbsp flour mixed with 2 cups of water

Place all ingredients into the Infuzium 420. Select the DIY preset for 25 minutes at 185°F.

CREAMY SWEET POTATO AND CHIPOTLE SOUP

Olive oil
1/4 diced onion
1 garlic clove
1/2 tsp grated ginger
1 gala apple, peeled and chopped
1/4 Cup celery, chopped
1 large sweet potato, peeled and chopped
2 Cup chicken or vegetable stock
1 Cup water
1/2 Tbsp chopped chipotle pepper in adobo sauce
dash cinnamon

On a baking sheet place onion, garlic, apple, celery and potato. Drizzle with olive oil, season with salt and pepper, and roast in oven at 400°F for 30 minutes or until tender. Place all ingredients in Infuzium 420. Select DIY preset for 20 minutes at 185°F.

Pairs well with cheese quesadillas.

CREAMY CAULIFLOWER CHEESE SOUP

1 chopped celery rib
1/4 diced onion
2 Cup frozen cauliflower florets
1-1/2 Cup chicken stock
1/2 Cup mozzarella cheese
croutons
smoked paprika

Place celery, onion, cauliflower and stock into the Infuzium 420. Select DIY preset for 30 minutes at 185°F. Stir in the mozzarella cheese. Pour into serving bowls and top with additional mozzarella, croutons and paprika.

BUTTERNUT SQUASH SOUP

3 Cup peeled and cubed butternut squash (2-3 lb squash or a 12-oz pkg fresh cubed squash)

1 medium white onion, peeled and roughly chopped

1 small carrot, peeled and roughly chopped

3 garlic cloves, peeled

1 small granny smith apple, cored and roughly chopped

2 Cup chicken or vegetable stock

1 sprig fresh sage (or 1/2 tsp dried)

1/8 tsp cayenne

1/2 tsp salt

1/4 tsp black pepper

pinch of ground cinnamon and nutmeg

1/2 Cup canned unsweetened coconut milk

Add all ingredients, except coconut milk, to the Infuzium 420. Select DIY preset for 40 minutes at 200°F.

Stir in the coconut milk to complete.

Option: roast the squash, onion, carrot, garlic and apple (drizzled with olive oil and seasoned with salt and pepper) in the oven at 400°F until tender before putting in the Infuzium. Then run for 20 minutes instead of 40. Roasting the vegetables first enhances the flavor of the soup. Taste and season with additional salt, pepper and cayenne if needed.

ABOUT EDIBLES



Since legalization, edibles have become more and more common both in cannabis culture and recreational shops. The most often understood difference between ingesting and inhaling cannabis is length of the high as well as its onset. The common mistake with edibles is scarfing down another dosage because the high didn't reveal itself. (Technically, you can overdose on THC, but you can't die from it.) Often, users won't feel the effects of an edible for 30 minutes to 90 minutes depending on how empty their stomach is. But the high lasts much longer and feels stronger as well.

While smoking cannabis immediately gets you high and lasts for a couple of hours, ingesting an edible can last anywhere from three to six hours. But there is even more to the difference in how your body reacts to ingesting cannabis. When you eat a cannabis goodie, the THC is processed by the liver and carries over to your blood system and eventually your brain. That process takes longer to complete than inhaling's "blood-to-brain" route, but it's also more intense. A small amount of an edible leaves a mellow, long-lasting, comfortable high. But higher doses are linked to strong body highs as well as even psychedelic effects. The edible body high remains the go-to whenever dealing with muscle aches or pains.

In cannabis legal states, 10mg of THC is the single serving size of marijuana-infused products. If you're a newbie you may want to start even smaller. You can always take more, but you can't undo a dose. If you do end up taking too much and start to feel dizzy or sick, drinking lots of water and closing your eyes might help you ride it out. The number one thing is just to be in a setting ahead of time where you are comfortable and can just lay down if you need to.

Tip: This last point is especially important when making edibles as you will be tasting, licking spoons, scraping bowls, etc. with no precise calculation of how much you are ingesting in the process.

CALCULATING DOSAGE

Not sure how much cannabis to use in your edibles, or tired of mystery-dose edibles?

Manual calculation: [Grams of concentrate starting] X 1000 = weight of starting concentrates in milligrams [weight of starting concentrates in mg] / [# of edibles at the end of baking process] X .75 (unless you know the actual % THC content your oil has, then insert that here) = [final mg / treat].

Or use the calculator on the link below to find out how much cannabis to use in your next infusion, or to estimate how much THC is in each serving of the edibles you've already made.

http://hempster.co/edible-dosage-calculator/

1 Ounce = 28 grams
1 gram = 1000 mg
10 mg = standard dose
1 Cup = 16 tablespoons
1 Cup = 2 stick of butter

Minimum capacity of Infuzium 420 is 1 cup, maximum is 5 cups.

DECARBOXYLATION

Decarboxylation (Decarb) - What is it?

It is always recommended to decarb your herbal materials before any infusion. Decarboxylation allows the material to reach maximum potency.

Smoking cannabis decarboxylates cannabinoids due to the extremely high temperatures, making them instantly available for absorption through inhalation. For making edibles, the first step prior to infusing is to decarboxylate your herbal materials. There are many different, but similar, ways to do this that you can find in a search online. Our recommendation is below.

How to Decarb

1. Preheat the oven or toaster oven to 225-240°F.
   - 225°F is recommended to preserve flavor and potency
   - 240°F is recommended to minimize flavor while preserving potency
2. Spread the ground herbs in a single layer on an oven proof glass baking dish.
3. Insert the dish with herb in an oven bag (like the ones used to bake a turkey) and tie oven bag tight (this will contain the smell during this process).
4. Place dish on middle rack in the center of the oven and bake for 40 minutes.
5. When it is finished, remove the dish from the oven and allow it to cool completely while still sealed in the bag.
6. Once cooled it is ready to be Infused!

Note: If you are not ready to infuse, keep the decarbed herbal materials in a mason jar at room temperature until you are ready to use them.

INFUSING WITH CANNABIS



Cannabis is fat and alcohol soluble, so the recipes that follow will center around infusing the decarboxylated cannabis with butter, oil and alcohol. The ratio of the fat or alcohol to cannabis used will depend on the dosage you are looking for (refer to “calculating dosage” on page 12). If you don’t know the % of THC, you can calculate using an estimate of 10%, and figure out the intensity of your end product by trial and error. Unless you’re getting lab tested product from a licensed producer, absolute certainty in measuring potency is impossible. Follow the instructions for infusing with the Infuzium 420.

And remember to save your strained remains to add a little extra kick to your edible recipes like cookies and brownies.

BASE RECIPES FOR INFUSION

TINCTURE

1-5 cups Everclear, 151 or 190 proof (or vegetable glycerin)

1/4 to 1 oz decarbed herb per cup

Place the ingredients into your Infuzium 420, secure the lid and select the Tincture preset. When the cycle is complete, strain through the mesh fine filter (73) using the oven mitt and carefully pour into dark glass bottles. 4 oz amber glass dropper bottles work well and hold 1/2 Cup of tincture. Refrigerate or store your tincture in a cool dry place and it will keep indefinitely. Tinctures can be flavored and administered via eyedropper under the tongue for faster absorption.

Tinctures can also be reduced by either cooking the alcohol off or letting it evaporate to create a syrup-like solution which can then be used in recipes such as gummies.

NON-ALCOHOL TINCTURE

1-1/4 Cup fractionated coconut oil*

1/2 Tbsp sunflower lecithin (optional, but recommended)

1/4-1/2 oz of your favorite herb (or amount of choice - decarboxylated)

**Fractionated coconut oil remains liquid. Regular coconut oil becomes a solid. To make a tincture to dispense with a dropper it is important to use fractionated coconut oil making sure the brand is for consumption, not as a topical.*

Put all ingredients into the Infuzium 420 and select the Oil preset. Strain oil with the larger mesh filter (190), cool, pour into tincture bottles and store in a cool dark place. This tincture won't burn like an alcohol tincture if administered sublingually.

VEGETABLE GLYCERIN TINCTURE

1 Cup food grade vegetable glycerin

1/4-1 oz decarboxylated herbs

Put all ingredients into the Infuzium 420 and select the Tincture preset. Strain with the fine mesh filter (73) and pour into glass tincture bottles and store in a cool dark place.

This is most often used in making vape juice.

BUTTER

1-5 cups softened butter - preferably clarified butter (ghee) - *Do not use margarine.*

1/4 to 1 oz decarbed herb per cup

1 Tbsp sunflower lecithin powder per cup

Place the ingredients into your Infuzium 420, secure the lid and select the Butter preset. When the cycle is complete, strain through the fine mesh filter (73) using the oven mitt and carefully pour into the included butter stick mold. Refrigerate to set.

OIL

1-5 cups cooking oil (Best is coconut oil. Can also use olive, sesame, avocado or peanut oil. But do not use canola or corn oil.)

1/4 to 1 oz decarbed herb per cup

1 Tbsp sunflower lecithin powder per cup

Place the ingredients into your Infuzium 420, secure the lid and select the Oil preset. When the cycle is complete, strain through the fine mesh filter (73) using the oven mitt and carefully pour into airtight mason jars or back into the original coconut oil jar.

SUGAR

Mix 2-1/2 cups sugar to 1 cup tincture (see tincture recipe page 14). Spread evenly into a glass baking dish. Take the dish outside and place fan by it until the alcohol has evaporated and the sugar has a golden color. (If the alcohol is 200 proof this shouldn't take too long).

Option (your measurements will depend on the potency of your tincture and desired sugar potency)

4 Cup sugar

1/2 Cup infused tincture

With sugar in a glass bowl, add tincture and mix well with the sugar. Line a tray with parchment paper and spread the sugar evenly over the paper in a thin layer. Let stand overnight. Using a solid object, like a bottle, can or the bottom of a glass, crush up the sugar to remove any lumps. You can also do this step in a blender or food processor. Store in a cool dry place.

Uses for infused sugar: stir into your coffee or tea, make cannabis-infused syrup for cocktails or drinks, use it to replace sugar in your favorite dessert recipes.

INFUSED CONDENSED MILK

Add 2 cups of condensed milk to the Infuzium 420 with the amount of decarbed herb you choose. Select DIY preset for 1 hour at 160°F. Cool and use in cocktails and mocktails.

RECIPES THAT USE INFUSIONS



Topicals

Topicals are any type of cannabis product - lotions, balms, or creams - applied to the outside of the body to help with muscle aches, pain, skin problems, etc., that won't get you high.

PAIN OINTMENT (can be used to help moisturize)

1 Cup infused coconut oil

1/4 Cup olive oil

1/3 Cup beeswax (or shea butter or cocoa butter)

In a double boiler or a pan set on top of a pot with simmering water, melt infused coconut oil.

Add olive oil to the infused coconut oil. (This helps create a smoother finished product and improves absorption.) Mix in or whisk the beeswax until it is melted. (The beeswax reduces greasiness.) Remove from heat and add a few drops of tea tree, lavender, peppermint, or your favorite essential oil. Whip mixture with a hand or stand mixer until a smooth whipped texture is achieved. Place in desired container and cool completely.

Instead of making your own ointment, you can mix any infused oil with your favorite cream to make a simple cannabis topical.

SALVE

2 Cup infused coconut oil

3/8 Cup beeswax

Put ingredients into the Infuzium 420. Select the DIY preset for 1 hour at 130°F. Then add 1 Tbsp Vitamin E oil and any desired essential oils. Pour this cannabis salve into containers and let cool.

You can wait until it is thickening but not set, and fluff it up with a mixer before putting into containers if you like a fluffier consistency.

MOISTURIZING LOTION (can help with pain relief)

1/4 Cup infused coconut oil

1/4 Cup cocoa butter

1/4 Cup shea butter

1/4 Cup light olive oil

10-20 drops essential oil of choice (peppermint, tea tree, citrus, etc.)

Melt all ingredients in a double boiler or a pan set on top of a pot with simmering water. Add essential oil and whisk well. Chill in refrigerator until just begins to thicken, mix with hand mixer for 3-4 minutes. Pour into container of choice and refrigerate to harden.

After it sets, bring it out and at room temperature it becomes a soft lotion that you can easily rub into your skin.

MASSAGE OIL / LUBE / PAIN RELIEVER

2 Cup unrefined shea butter or cocoa butter

1/2 Cup infused coconut oil

1/2 Cup sunflower oil

Combine all ingredients in the Infuzium 420. Select th DIY preset to 180°F for 2 hours. Pour into large mixing bowl, or into a couple of smaller mixing bowls if you want to make different scents. Then add a few drops of essential oils per cup. Good ones are jasmine, sweet orange or ylang ylang, or use your favorite.

When it begins to solidify, use a hand mixer to whip the lube until it's smooth. Spoon into small jars or salve tins, label and store in the refrigerator.

For use as topical pain management, massage oil, and "love butter." If using as a lube, remember it takes about 10-30 minutes to start feeling it, so consider applying it 15-20 minutes before "adult time" .

GUMMIES



GUMMIES USING COCONUT OIL

6 oz Jello (flavor of choice)

1 oz unflavored gelatin

1/4 Cup infused coconut oil

1/2 Cup water

Spray gummy molds with non-stick spray and set aside. Combine water and oil in small saucepan over medium heat. Whisk to incorporate, bring to boil and whisk in gelatin, then whisk in Jello. Continue whisking for 5-8 minutes to a rolling boil. Keep mixture on very low heat while you fill molds with dropper or using a measuring cup with pour spout.

GUMMIES

3 oz box Jello

1/4 Cup water

1/4 Cup infused coconut oil

1 refresher packet (Kool-Aid, Crystal Light or any water flavoring packet)

1 pk + 1 tsp unflavored gelatin

In medium saucepan mix Jello, gelatin, refresher and water. Stir until thick and mixed fairly well. On medium heat whisk in coconut oil until blended. Pour into molds. Place in freezer to set. Remove from molds and air dry in the refrigerator for 24 hours, flipping each gummy halfway through. Keep refrigerated.

GUMMIES USING TINCTURE

2/3 Cup fruit puree, thawed

1/2 Cup water

1 Tbsp lemon juice

3 Tbsp gelatin

2-3 tsp reduced tincture (depending on your desired potency - see tincture under base recipes above)

In medium saucepan, add the fruit puree, water and lemon juice and cook on medium-low heat until thoroughly incorporated. Add your reduced infused tincture and whisk well. Slowly add 3 Tbsp gelatin, continually whisking until smooth. Removed from heat and use dropper or condiment bottle to fill silicon molds. Place filled molds in refrigerator to chill. Remove gummies from mold and either toss in granulated sugar to keep from sticking together, or lay out in a single layer and refrigerate 24 hours until dry, flipping halfway through.

BULLETPROOF COFFEE GUMMIES

1 Cup hot fresh brewed coffee

1 Tbsp infused butter

1 Tbsp infused coconut oil

1 Tbsp vanilla extract

5 Tbsp grass fed gelatin

Sweeten to taste with stevia, honey or maple syrup

Blend all ingredients in a blender until mixed well and frothy. Pour into candy molds and refrigerate until set. Pop out of the molds and store in an airtight container. Keep refrigerated.

DRINKS



TROPICAL DELIGHT SMOOTHIE

1/2 Cup coconut water
1/4 Cup coconut cream
1 banana
2 Cup frozen pineapple or mango (or combination)
handful of kale leaves
4 sprigs mint leaves
2 Tbsp melted infused coconut oil

Combine ingredients in a blender and enjoy.

CHOCOLATE BANANA SMOOTHIE

4 Tbsp infused butter (melted)
2 Cup milk
1/3 Cup half and half
1/2 Cup Greek vanilla yogurt
2 bananas
2 Tbsp chocolate syrup
3 ice cubes

Place all ingredients, except ice cubes, in blender and blend until smooth. Add 3 ice cubes and blend until the consistency is smooth and creamy.

HOT BUTTERED RUM

1 lb infused butter
1 lb brown sugar
1 lb powdered sugar
1 quart vanilla ice cream, softened
1 Tbsp ground cinnamon
1 tsp ground nutmeg

Melt butter in large pot over medium heat. Blend in sugars. Remove from heat and whisk in the ice cream, cinnamon and nutmeg. Pour mixture into a plastic container, seal and freeze.

In a coffee mug, measure 1 Tbsp hot buttered rum batter and 1 oz of rum, then fill cup with boiling water. Stir, and sprinkle with nutmeg.

INFUSED MILK

The easiest way to infuse milk is to take the desired number of doses of your infused butter or infused coconut oil and whisk it into the desired amount of cream or milk for a few minutes while it is warm.

VANILLA MILKSHAKE

4 Cup vanilla ice cream
1-3/4 Cup infused milk
8 Tbsp sugar
2 tsp vanilla extract

Combine ingredient in blender and mix until milkshake reaches desire consistency.

Variations: Swap out the vanilla ice cream for other flavors to make your favorite flavored milkshake.

INFUSED COFFEE

5 Cup good strong coffee
Add infused sugar and/or milk

Add all ingredients to the Infuzium 420 and run on the clean preset for frothy infused coffee.

You can use sugar and milk, or just sugar, or just milk, whatever your preference.

INFUSED MILK ICED COFFEE

6 oz infused milk
2 tsp instant coffee grounds
1 tsp sugar (optional: infused sugar)
3 Tbsp warm water

In a jar, combine the warm water, instant coffee and sugar. Cover with lid and shake until the mixture is foamy. Pour into a tall glass filled with ice, then add milk and stir.

Add more sugar or some chocolate syrup if desired.

INFUSED VIETNAMESE COFFEE

1 egg yolk
2-3 Tbsp infused condensed milk
1/2 Cup fresh brewed hot coffee

Place the egg yolk and condensed milk in a small mixing bowl. Using a whisk or hand mixer, whip them together until thick. Pour the hot coffee into a mug. Pour the egg-milk mixture slowly over the coffee.

HOT INFUSED COCOA

1/3 Cup unsweetened cocoa powder
3/4 Cup granulated sugar
pinch of salt
1/3 Cup boiling water
3 Cup milk
1/2 Cup infused milk
3/4 tsp vanilla extract
1/2 Cup half and half

Add sugar, cocoa and salt to saucepan. Pour in the boiling water and bring to low boil while frequently stirring for about two minutes. Slowly add milk and infused milk while stirring. Heat until steaming, but don't allow the mixture to reach a full boil. Remove from heat, add vanilla. Divide evenly among a few mugs, depending on the size, and add half and half to cool.



SIMPLE SYRUP FOR COCKTAILS

Pour equal parts infused sugar and water in a saucepan and heat until sugar is dissolved. Cool. Store in an airtight container in the refrigerator until ready to use.

Variations: You can flavor your simple syrup by stirring in herbs, spices or citrus rind right as it comes off the burner, then cover to allow it to steep in the hot liquid until it cools. Once cooled, remove the additional ingredients. Consider adding: vanilla beans, cinnamon sticks, cloves, nutmeg, ginger, peppercorns, fresh or dried chiles, grapefruit or lime citrus rinds, fresh garden herbs, mint, or even edible flowers like lavender or rose petals.

KOOL-AID

Follow Kool-Aid package instructions using cannasugar. (As with all edibles, especially gummy bears and Kool-Aid, mark clearly and keep away from children.)

BAKED GOODS



CHOCOLATE CHIP COOKIES

2 sticks softened infused butter or coconut oil
3/4 Cup packed light brown sugar
1 Cup granulated sugar
2 large eggs
1 Tbsp vanilla
3-1/2 Cup all purpose flour
1 tsp salt
1 tsp baking soda
10 oz bag chocolate chips

Preheat oven to 350°F. Mix flour, salt and baking soda in bowl and set aside. In a separate bowl, cream butter and sugars until well combined. Add in eggs and vanilla and mix until well combined. Slowly add dry ingredients to wet ingredients, along with chocolate chips until just combined. Use a cookie scoop, or food scale, to measure uniformly sized dough balls. Freeze dough balls (they're good eaten this way), or bake to your liking, approximately 9-13 minutes.

Option: Using your favorite cookie recipe, just sub butter, oil or sugar with your canna infused product to make into an "edible."

SPECIAL BROWNIES

1 Cup all purpose flour
1/4 Cup unsweetened cocoa powder
1/2 tsp baking powder
1/4 tsp salt
3 Tbsp infused oil
5 oz semisweet chocolate, chopped
1-1/2 Tbsp light corn syrup
1 Cup firmly packed light brown sugar*
1 Tbsp applesauce
3 egg whites
2 tsp vanilla

Preheat oven to 350°F. In a small bowl, mix together first four dry ingredients. Set aside. Pour the oil and chocolate into a double boiler over high heat. As the water boils in the lower pan, whisk the chocolate and oil until melted. Remove from heat and whisk in the corn syrup, brown sugar and applesauce. Stir in the vanilla and egg whites. Beat the mixture until smooth, then stir in the flour mixture to a smooth consistency. Grease a 9x13 baking pan and pour the batter into the pan. Bake for 20 minutes. The brownies are ready when the center of the top is almost firm to the touch. Remove from oven and let cool.

**Option: For higher potency, sub brown sugar with 1 Cup canna-sugar and 1 Tbsp molasses.*

Tip: Add strained cannabis (commonly called "sludge") to any baked goods recipe.

LOW-CARB BROWNIES

3 eggs, beaten
12 Tbsp infused butter
2 oz dark chocolate
1/2 Cup almond flour
3/4 Cup erythritol
1/4 Cup cocoa powder
1/2 tsp baking powder

Preheat oven to 350°F. Mix dry ingredients and set aside. Melt butter and chocolate together for 30 seconds, add to beaten egg and mix well. Incorporate dry ingredients. Pour batter into parchment lined 8x8 pan. Bake for 20 minutes.

JULIA CHILD'S CLASSIC BROWNIE RECIPE

1-1/4 Cup sifted all-purpose flour
1 tsp salt
8 oz infused butter
4 oz unsweetened chocolate, coarsely chopped
2 oz bittersweet chocolate, coarsely chopped
2 Cup sugar
1 tsp pure vanilla extract
4 large eggs, room temperature

Center a rack in the oven and preheat to 350°F. Sift the flour and salt together, set aside. Melt the butter and chocolate together in medium saucepan over low heat, stirring frequently. Add 1 cup of the sugar to the mixture and stir for 30 seconds, then remove pan from heat and stir in the vanilla. Pour the mixture into a large bowl.

Put the remaining cup of sugar and eggs into a bowl and mix or whisk by hand just to combine. Little by little, pour half of the sugar and eggs into the chocolate mixture, stirring gently but constantly with a rubber spatula so the eggs don't set from the heat.

With the whisk attachment on the mixer, whip the remaining sugar and eggs until they are thick and pale and doubled in volume, about 3 minutes.

Using the rubber spatula delicately fold the whipped eggs into the chocolate mixture. When the eggs are incorporated, gently fold in the dry ingredients. Pour and scrape the batter into an unbuttered 9x9" square pan. Bake 22-26 minutes. Cut into the center at about the 22 minute mark to check for doneness. They'll be perfect if they are just barely set and still pretty gooey. Cool completely before cutting.

MAGIC CHOCOLATE CHIP COOKIES

2 Cup all-purpose flour

1 tsp baking soda

1 tsp salt

1 Cup infused butter (or a mix of infused butter and regular butter to equal 1 cup)

1/2 Cup granulated sugar

1/2 Cup packed brown sugar

1 tsp vanilla extract

2 large eggs

2 Cup (12 oz pkg) chocolate chips

1 Cup chopped nuts (optional)

Preheat oven to 375°F. Combine flour, baking soda and salt in small bowl, set aside. Beat butter, sugars and vanilla in large mixing bowl until creamy. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in chocolate chips and nuts. Drop by rounded tablespoon onto ungreased baking sheets. Bake 7-11 minutes or until light brown. Cool completely. Store in the freezer.

PEANUT BUTTER COOKIES

1 Cup infused butter

2 Cup brown sugar

2 eggs

1 tsp vanilla

2 Cup peanut butter

3 Cup flour

1 Tbsp baking soda

1/2 tsp salt

Beat sugar, eggs and butter together until smooth. Add vanilla and peanut butter. Mix well. Slowly add dry ingredients mixing until fully incorporated. Use cookie scoop or kitchen scale for uniform cookies and more accurate calculations. Roll each scoop into a ball, place on cookie sheet and flatten with fork. Bake at 350°F for 10-12 minutes.

Optional: Roll balls in sugar or sprinkle tops of flattened cookies with sugar.

RED VELVET BARS WITH CREAM CHEESE ICING

1-1/3 Cup flour
1/4 Cup unsweetened cocoa
1/2 tsp salt
1 tsp baking powder
1 Cup infused butter, softened
1-1/2 Cup sugar
2 eggs
2 tsp vanilla extract
2 Tbsp red food coloring
ICING:
2 8-oz cream cheese, softened
1/2 Cup infused butter
2 Cup sifted powdered sugar
1 tsp vanilla

Preheat oven to 350°F. Grease 9x13 baking dish. In a medium bowl, whisk together flour, cocoa, salt and baking powder. Set aside. In a mixing bowl, cream together 1 cup cannabutter and sugar until light and creamy, about 2-3 minutes. Beat in the eggs, vanilla and food coloring until combined. Add the flour mixture until a soft dough forms. Press into the 9x13 pan. Bake for about 20 minutes until the edges start to pull away from the sides and a toothpick inserted into the center comes out clean. Allow to completely cool before frosting.

Make the icing: Beat together the cream cheese and butter. Add the powdered sugar and vanilla. Beat together until smooth. Frost the top of the cooled bars with cream cheese icing.

EASIEST INFUSED BROWNIES EVER

Follow the instructions on the box of your favorite boxed brownie mix, and use melted infused oil or butter instead of vegetable oil.

CARAMEL CASHEW SQUARES

Crust

- 1/3 Cup firmly packed brown sugar
- 1/4 Cup butter (optional: 2 Tbsp infused butter + 2 Tbsp regular butter)
- 1 Cup all-purpose flour
- 1/4 tsp salt

Topping

- 1/2 Cup butterscotch flavored baking chips
- 1/4 Cup light corn syrup
- 2 Tbsp infused butter
- 1 Cup chopped salted cashews

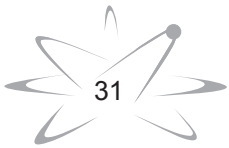
Preheat oven to 350°F. Place brown sugar in medium bowl, cut in 1/4 Cup butter with pastry blender or fork until mixture resembles coarse crumbs. Add flour and salt, mix well. Press mixture into an 8 inch square baking pan. Bake 11-13 minutes or until set.

Melt butterscotch chips, corn syrup and 2 Tbsp butter in 2-quart saucepan over low heat, stirring occasionally, 2-3 minutes or until smooth. (Do not boil.) Remove from heat and stir in the cashews. Pour cashew mixture over hot, partially baked crust. Continue baking 8-10 minutes or until bubbly and set. Cool completely. Cut into bars and store in airtight container in the refrigerator.

MAGICAL MAGIC COOKIE BARS

- 1 Cup infused butter, melted
- 1 Cup graham cracker crumbs
- 1 can condensed milk
- 1 Cup shredded coconut
- 1 Cup chocolate chips

Preheat oven to 350°F. Pour melted butter into bottom of 9x13 glass baking dish. Sprinkle graham cracker crumbs on top and press lightly to form a crust. Sprinkle coconut and chocolate chips over graham cracker crust. Pour condensed milk over everything. Bake about 25 minutes or until golden on the edges. Cool, cut and serve.



COWBOY COOKIES

1-1/4 Cup almond meal
1/4 Cup chopped dark chocolate (or cacao nibs)
1/2 Cup shredded unsweetened coconut
1/4 Cup chopped walnuts or pecans
1/2 tsp baking powder
1/4 tsp salt
1/3 Cup coconut sugar (or cannasugar)
1 egg
3 Tbsp infused coconut oil, melted
1/2 tsp vanilla

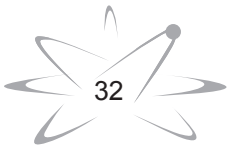
In large mixing bowl stir together almond meal, chocolate chips, coconut, baking powder, salt and sugar. In a separate bowl beat egg until uniform in color and doubled in volume. Whisk in the coconut oil and vanilla, then add to dry ingredients and mix until just combined.

Chill in fridge for at least 30 minutes or overnight. Preheat oven to 375°F. Shape dough into 1-inch balls and place on baking sheet with an inch and a half space between each. Press down slightly to flatten a bit. Bake until edges begin to brown, 7-10 minutes. Let cool.

LEMON POUND CAKE

5 eggs
1/3 Cup infused coconut oil, melted
1/3 Cup maple syrup or honey
1/3 Cup lemon juice
zest of 1 lemon
1/2 Cup plus 1 Tbsp coconut flour
1/4 Cup tapioca starch
1/2 tsp baking soda
pinch salt

Preheat oven to 350°F and grease a loaf pan. In a mixing bowl whisk the eggs with the coconut oil, maple syrup, lemon juice and zest. Add the coconut flour, tapioca starch, baking soda and salt. Mix well. Transfer to loaf pan and bake for 40 minutes or until a toothpick inserted in the center comes out clean. Remove from pan and cool completely.



PUMPKIN CHOCOLATE CHIP BREAD

1/2 Cup coconut flour
1/2 tsp sea salt
1/2 tsp baking soda
2 tsp pumpkin pie spice
1/2 Cup pumpkin puree
5 Medjool dates
2 Tbsp maple syrup
6 eggs
1 Tbsp vanilla
1/4 Cup infused coconut oil, melted
1/2 Cup mini dark chocolate chips

Preheat oven to 350°F and line a loaf pan with parchment paper, or grease with coconut oil. Pit the dates and place in small sauce pan with 1 Tbsp water, bring to low simmer for about 6-8 minutes until soft, mash with a fork. Add the maple syrup to the date mixture to make a paste. In a large bowl whisk the coconut flour, baking soda, salt and spice. In a small bowl mix the pumpkin, eggs and vanilla. Add the date paste and whisk until well combined. Add the wet ingredients to the dry. Add the melted coconut oil and fold in the chocolate chips. Pour the batter into the bread pan and bake 45-55 minutes. Cool on a wire rack.

“BAKED” BANANA BREAD

4 very ripe bananas
1/3-1/2 Cup infused butter or coconut oil
3/4 Cup brown sugar
2 large eggs
1 tsp vanilla
1-3/4 Cup all purpose wheat flour
1 tsp baking soda
1 tsp ground cinnamon
1/2 tsp salt
1/2 Cup roughly chopped walnuts (optional)

Preheat oven to 350°F. Grease a 9x5-inch loaf pan. Place the bananas in a large mixing bowl and mash them with a fork. Add the melted butter/oil and brown sugar to the bananas and beat with an electric mixer until smooth. Beat in the eggs and vanilla.

In a separate medium bowl whisk together the flour, baking soda, cinnamon and salt. Gradually add the flour mixture to the banana mixture and mix on low speed (or with a fork or spatula) until just well incorporated. Do not over mix. Stir in the walnuts if using. Scrape the batter into the prepared pan.

Bake for about 55 minutes until a toothpick inserted into the center comes out clean. Cool in the pan on a wire rack for 10 minutes, then turn out of the pan and finish cooling upright on the wire rack.

You can also make these as muffins and they will make 14-18 regular muffins. Reduce the cooking time to about 25 minutes.

NO-BAKE GOODIES



SALTY CHOCOLATE BALLS

Filling:

2 lbs of chunky peanut butter
1 lbs of powdered sugar
1/2 Cup iinfused butter
4-1/2 Cup Rice Krispies

Chocolate:

4 Cup dark chocolate
1 Tbsp cocoa butter

Mix the peanut butter with infused butter. Add the powdered sugar before adding the Rice Krispies. Take a small sized cookie scoop to make balls, putting them on a cookie sheet and in the refrigerator to firm up.

Melt the chocolate then add cocoa butter. Dip the firmed up balls into the chocolate putting them back on the cookie sheet as you go. Keep refrigerated or frozen.

CHOCOLATE PEANUT BUTTER BALLS

1-1/2 Cup peanut butter
1-1/3 Cup crushed graham crackers
1 Cup infused butter
2 Cup powdered sugar
1 tsp vanilla
12 oz chocolate chips

In a large bowl combine peanut butter, graham crackers, butter, sugar and vanilla, mix well. Roll into ball and lay on parchment lined tray. Freeze approx 3 hours or until hard. In a double boiler melt and stir the chocolate chips (add a tablespoon of butter if needed) to a smooth consistency. Remove the balls from the freezer, stick with a toothpick and dip into the melted chocolate. Dry on parchment lined tray.

RICE KRISPIES TREATS

6 Tbsp cannabutter
6 Cup mini marshmallows (10 oz bag)
6 Cup Rice Krispies cereal

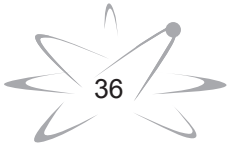
Melt butter and marshmallows on medium heat stirring until smooth. Remove from heat and mix in your cereal. Press into 9x13 sprayed pan. Cool and cut into squares.

Variations: Use your favorite type of cereal, ex. Cap'n Crunch, Cocoa Krispies, Fruity Pebbles, or Honey Bunches of Oats. Melt peanut butter in with the butter and marshmallows. Drizzle with melted chocolate.

PEANUT BUTTER FUDGE

1 Cup infused butter
1 Cup creamy peanut butter
1 tsp vanilla
3-1/2 Cup powdered sugar

In medium saucepan over medium-low heat, stir to combine peanut butter, butter and vanilla. When smooth and creamy remove from heat and add powdered sugar a little at a time stirring to combine thoroughly. Grease an 8" square pan, or line with parchment paper. Press fudge mixture into pan. Chill. Cut into pieces based on preferred dosage calculation. Store in airtight container in refrigerator.



DARK CHOCOLATE ALMOND FUDGE

14 oz sweetened condensed milk

12 oz (2 C) dark chocolate chips

1/4 Cup infused butter

1 tsp almond extract

1/2 Cup sliced almonds (plus extra for topping)

Combine milk, chocolate chips and butter in medium saucepan, heat and stir until smooth. Stir in extract and almonds. Pour into greased or parchment lined 8" pan. Chill. Cut into pieces based on preferred dosage calculation. Store in airtight container in refrigerator.

CHOCOLATE TRUFFLES

1 lb semisweet chocolate

1 Cup heavy cream

1/2 Cup + 2 Tbsp infused butter

1/4 tsp vanilla extract

8 oz dipping and coating chocolate

Put 1 lb semisweet chocolate in large mixing bowl. Do not melt the chocolate. Bring cream slowly to a light boil in a heavy saucepan or in the microwave. Pour boiling cream over the chocolate and keep stirring until all the chocolate has melted. Add 1/2 Cup infused butter and vanilla and stir well. When the ganache is warm it is creamy and will thicken as you whisk it vigorously for a couple minutes until very smooth. Stop whisking when you see air bubbles. Cover the bowl and freeze for about 1-1/2 to 2 hours until firm. You want the ganache to be thick enough to easily form the truffle balls.

Form 1" round balls by using a melon baller or small ice cream scoop. Shape into smooth balls. If not dipping in chocolate, you can now roll them in toasted nuts, dust with cocoa or cover with chocolate sprinkles.

To dip in chocolate: Return ganache balls to the freezer until firm again. Melt dipping chocolate in double boiler and add 2 Tbsp cannabutter until it is melted and smooth. After the chocolate balls are firm, use a fork to dip each ball in the melted chocolate. Tap the fork on the side of the pan to remove excess chocolate. Place the balls on wax or parchment paper and refrigerate for 10-15 minutes to set. Keep chilled in airtight container until ready to serve.



CHOCOLATE COVERED CHERRIES

2 Tbsp infused butter
2 Tbsp light corn syrup
1-1/2 Cup powdered sugar
1 (10 oz) jar maraschino cherries with stems
1/2 lb dipping chocolate

Drain the cherries and lay them flat on layered paper towels and press gently to squeeze out excess juice. Keep them on paper towels to continue drying and let chill in the refrigerator.

Mix the infused butter and corn syrup in a small bowl. When combined, stir in the powdered sugar. Knead mixture until smooth. If mixture is too soft to handle, put it in the refrigerator to chill well.

Shape about 1 tsp of the sugar mixture around each cherry. Place the coated cherries upright on a baking sheet and chill until firm.

Melt chocolate in double boiler. Do not allow to boil. Or melt on medium heat in microwave for short periods being very careful not to overheat the chocolate. Holding the coated cherries by the stem, dip one at a time into the melted chocolate. Be sure to completely seal the cherries, otherwise the cherry juice may leak out after the chocolate has set. Let the excess chocolate drop off the cherries, and place the dipped cherries stem side up on baking sheet. Chill until chocolate is firm. Check the bottoms after chilled as you may need to dip them again to fully seal. Store in airtight container in the refrigerator until ready to serve.

CHOCOLATE COVERED BANANAS

1 banana, cut into bite size slices

1 tsp infused oil or butter

2 Tbsp dark chocolate chips

Combine oil or butter and chocolate chips and heat at low temperature stirring often until smooth. Add bananas and coat well. Place bananas on parchment paper and freeze.

LOW CARB PEANUT BUTTER PECAN BARS

1/2 Cup creamy peanut butter

1/2 Cup infused coconut oil

1 tsp vanilla extract

1 Tbsp Torani sugar free vanilla syrup

2 Cup pecans

In 8x8 pan, pour in pecans. Combine coconut oil and peanut butter in glass measuring cup and warm up in microwave until smooth, stirring after about 30 seconds. Add vanilla and syrup, mix well. Pour mixture over pecans and refrigerate to harden.

CANNA-CHOCOLATE DIPPED STRAWBERRIES

2 Tbsp infused coconut oil

1-1/2 Cup chocolate chips

12 strawberries with stems

In medium microwave-safe bowl, stir together chocolate chips and coconut oil. Microwave on high 30 seconds, remove and stir. Continue microwaving and stirring in 15-second intervals until melted and smooth. Let sit until chocolate reaches room temperature.

Dip the berries in the melted chocolate. Set on parchment paper and let dry for at least 30 minutes.

CANDY



HARD CANDY

2 Cup infused sugar

1/2 Cup light corn syrup

1/2 Cup water

2 tsp flavoring of choice

food coloring (as desired)

Stir sugars and water over low heat to dissolve sugar. Bring to a boil and cook to 290°F (do not stir). Remove from heat and stir in flavoring and coloring. Pour out onto greased marble slab or baking sheet covered in aluminum foil. Just before it cools, cut into squares with a pizza cutter.

INFUSED LOLLIPOP

1 Cup sugar
1/2 Cup light corn syrup
1/4 Cup water
1 tsp orange or lemon flavor
2-3 tsp infused tincture

Combine sugar, syrup and water in a medium saucepan over medium-high heat. Stir until sugar is completely dissolved. Once boiling, insert a candy thermometer. Don't stir until after your concoction starts to boil. When the thermometer reads 300°F (F), immediately remove from heat. Keep the thermometer in the pot. When the temp drops to 250°F, stir in your flavoring and tincture. Carefully pour into lollipop molds or candy molds. Allow to cool completely at room temperature for about 15-20 minutes. Store in an airtight container.

TOOTSIE ROLLS

2 Tbsp infused butter or coconut oil, melted
1/4 Cup unsweetened cocoa powder
1-1/2 Cup powdered sugar
1 tsp vanilla extract
1/4 Cup dry milk powder
1/4 Cup white corn syrup
pinch of salt

Mix cocoa and powdered sugar into one bowl, set aside. Add coconut oil or butter to the corn syrup, mix well. Add extract. Mix in milk powder until creamy. Add the liquid to the cocoa and powdered sugar. Mix and keep mixing even though it looks like there is not enough liquid, when it becomes somewhat solid you can start kneading it. Roll into pieces, refrigerate to firm up and then cut into pieces. Store in refrigerator.

CHOCOLATE

1/2 Cup infused coconut oil

1/2 Cup cocoa powder

3 Tbsp honey (or maple syrup)

1/2 tsp vanilla extract

Gently melt coconut oil in a saucepan over medium-low heat. Stir in cocoa powder, honey and vanilla until well blended. Pour mixture into a candy mold. Refrigerate until chilled, about 1 hour.

Variations: After melting all ingredients together, flavor by adding orange zest, peanut butter, dried coconut, chopped nuts, cinnamon, cayenne pepper, etc. to taste and consistency desired.

MJ MINTS

1/2 Cup infused coconut oil (solid, but not rock hard and not liquid)

1/4 Cup raw honey

3/4 tsp peppermint extract

3/4-1 Cup chocolate chips

Whip coconut oil, raw honey and peppermint extract together with hand mixer. Place filling in refrigerator for 5 minutes. Use a small cookie dough scoop or 1/2 Tbsp measuring spoon and scoop out small junior mint size pieces of mint filling, placing each piece on a parchment paper lined cookie sheet. Return the mints to the freezer until you're ready to coat them with chocolate.

In a small saucepan over low heat, gently melt the chocolate chips. Once melted, remove from heat and using a spoon, coat each mint with chocolate. Place chocolate covered mints back on the parchment paper and return to freezer. Store in freezer or refrigerator.

Tip: A Wilton Candy Melts candy melting pot works great to keep the chocolate at a workable temperature.

CARAMELS

1 Cup infused butter
2-1/4 Cup brown sugar
dash of salt
1 Cup light corn syrup
1 (14 oz) can sweetened condensed milk
1 tsp vanilla extract
Fleur de sel (optional)

Melt butter, add brown sugar and salt. Stir until combined. Stir in corn syrup. Gradually add milk, stirring constantly. Cook and stir over medium heat until candy reaches firm ball stage, about 12-15 minutes. Removed from heat. Stir in vanilla. Pour mixture into parchment lined 9x13 pan, sprinkle with salt flakes if desired for a salted caramel, and let cool completely. When cooled, cut into desired serving size based on your calculations for edibles. Wrap in wax paper for storage. Can be kept frozen or refrigerated.

Variation: After caramels cool, dip them in chocolate and then top with salt. Or press a pecan half onto the top of each caramel piece and cover in chocolate.

Tip: you can get wax or cellophane caramel wrappers that stay twisted at any hobby/craft store or on Amazon.

GRASSHOPPER CANDIES

Mint layer

1 avocado
1/4 Cup honey
6 Tbsp infused coconut oil, melted
1-1/2 Cup shredded unsweetened coconut
3/8 tsp mint extract
dash of salt

Chocolate layer

1/4 Cup infused coconut oil
2 Tbsp honey
1/4 Cup cocoa powder
1/4 tsp vanilla
dash of salt

Mint layer instructions: Line a 9x9-inch baking dish with foil. Place all ingredients in a high powered blender (such as a Blendtec or Vitamix), or a food processor, and blend until smooth. Smooth mixture into prepared dish and freeze.

Tip: You can also fill the mixture into silicone molds for individual servings.

Chocolate layer instructions: In a small saucepan melt coconut oil and honey over low heat. Remove from heat and stir in remaining ingredients. Pour over chilled mint layer and return to freezer for about 15 minutes or until the chocolate layer is hardened. Remove from foil and cut into bars. Store covered in the freezer.

SAUCES



SOUTHWEST RANCH DIPPING SAUCE

3/4 Cup mayonnaise
3/4 Cup sour cream
1-1/2 tsp chili powder
1 tsp cumin
1/2 tsp paprika
1/2 tsp dried dill weed
1/2 tsp dried parsley
1/2 tsp dried chives
1/4 tsp dried oregano
1/2 tsp onion powder
1/2 tsp garlic powder
1/8 tsp crushed red pepper flakes
dash of cayenne pepper
1/2-3/4 tsp salt, adjust to taste
1/2 tsp black pepper
1-3 tsp freshly squeezed lemon or lime juice

Whisk mayo and sour cream together until smooth. Add the spices and whisk to combine thoroughly. Add the lemon juice, taste and adjust as needed. Chill until ready to serve.

Shortcut: If you have the regular ranch dip (above), stir 1 cup of the ranch dip with 1-2 Tbsp taco seasoning.

CHIPOTLE AND CARAMELIZED ONION BBQ SAUCE

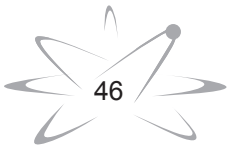
1/2 Cup minced onion
1 Tbsp coconut oil (not infused)
1/4 Cup water
3 Tbsp brown sugar
1 Tbsp chipotle adobo sauce
1 Tbsp lemon juice
1/4 Cup infused coconut oil
1/2 Tbsp minced garlic
2 Cup ketchup
1/4 Cup white vinegar
3 chipotle peppers in adobo sauce (see timesaver tip below)
1 tsp cayenne pepper
1 tsp salt

In a medium saucepan over medium heat, caramelize the onions and garlic in 1 Tbsp coconut oil until golden brown. While your onions are browning, take 2 of the whole chipotle peppers and pulse in blender or food processor until finely minced and smooth. Mince the last pepper separately and set aside. When onions have caramelized, add ketchup, water, vinegar, sugar, 2 minced chipotle peppers, adobo sauce, cayenne, lemon juice and salt. Bring entire mixture to a light simmer and whisk over medium heat. Once mixture begins to thicken, remove from heat, whisk once more and set aside to cool. After about 15 minutes of cooling, add your canna-coconut oil and the last minced pepper. Whisk mixture once more and refrigerate overnight before serving.

Timesaver: if you can find minced chipotle peppers in adobo sauce in the store, get that and add 2-3 Tbsp into the mixture over medium heat, and 1 Tbsp in at the end.

TARTAR SAUCE

1/2 Cup mayo
2 Tbsp finely diced cornichons (or small dill pickles)
1 Tbsp lemon juice
1 tsp dijon mustard
1 tsp minced capers



RANCH DIP

3/4 Cup mayonnaise
3/4 Cup sour cream
1/4-3/4 tsp dried dill weed
1/2 tsp dried parsley
1/2 tsp dried chives
1/2 tsp garlic powder
1/4 tsp onion powder
1/8 tsp salt, adjust to taste
1/8 tsp black pepper
1-3 tsp fresh lemon juice or white vinegar

Whisk mayo and sour cream together until smooth. Add the spices and whisk to combine thoroughly. Add the lemon juice, taste and adjust as needed. Chill until ready to serve.

SALTED INFUSED CARAMEL SAUCE

1 Cup granulated sugar
1/2 Cup heavy cream
2 Tbsp infused butter
3/4 tsp salt

In medium sauce pan over medium-high heat, combine the sugar with 1/4 cup cold water and stir to combine. Cook, without stirring, until the sugar has turned a deep amber hue, about 10-12 minutes. Meanwhile, warm the cream in a small saucepan. When the caramel is ready, slowly whisk in the warm cream and continue simmering the mixture until smooth, another 2-3 minutes. Remove from heat, whisk in the butter and then the salt, to taste. Serve warm. To store, pour in a clean jar and refrigerate.

CILANTRO LIME MAYO

1/2 Cup mayo
2 Tbsp minced cilantro
1 Tbsp lime juice

CURRY MAYO

1/2 Cup mayo
1 tsp curry powder
1 Tbsp lime juice

SMOKY MAYO

1/2 Cup mayo

1 tsp smoked paprika

1 Tbsp lemon juice

HOMEMADE OLIVE OIL MAYO

1 egg

2 Tbsp lemon juice (room temp)

1/2 tsp dry mustard

1/2 tsp salt

1/4 Cup plus 1 Cup infused olive oil (see OIL under base recipes)

Place the egg and lemon juice in a blender or food processor. Let them come to room temperature together, about 30-60 minutes. Add the dry mustard, salt and 1/4 cup of the oil. Whir until well mixed - about 20-30 seconds.

This is important: SLOWLY incorporate the remaining 1 cup of oil into the mixture. You must pour very slowly - the skinniest drizzle you can manage and still have movement in the oil. Be patient as this takes about 3 minutes.

If you're using a blender, you'll hear the pitch change as the liquid starts to form the emulsion. Eventually it will begin to look like regular mayonnaise. If your ingredients were all at room temperature and you were patient, this works beautifully.

If you experience a mayo fail, say the emulsion breaks and you've got something the consistency of commercial salad dressing, don't worry, it can be saved. Option one: grab a fresh egg yolk and slowly beat your broken mayonnaise into the yolk. The fresh yolk will help to re-emulsify the sauce. Option two: Pour it into a container and place in the coldest part of your fridge for a few hours, then stir vigorously.

Easier option: Use a stick/hand blender. Place all ingredients in a jar then blend with your stick/hand blender for about 30 seconds and it's done.

Uses: deviled eggs, tuna, egg or chicken salad, and dips.

NOTES

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