



Salsa Verde

INGREDIENTS

- 1/2 cup parsley (chopped fine)
- 1/2 cup mint (chopped fine)
- 1/4 cup shallot (minced)
- 1/4 cup capers (minced)
- 1Tbsp garlic (minced)
- 1 cup olive oil
- 1 lemon (zest/juice)
- 1 Tbsp salt
- 1 1/2 Tbsp infused oil

DIRECTIONS

- Chop all herbs by hand or put into a food processor.
- Mix all ingredients together and stir vigorously to mix infused oil throughout.
- Serve over pasta, meat, fish, or chicken.



Bread Pudding

with Infused Banana Foster

Serves 6

INGREDIENTS

- 1 loaf brioche
- 2 cup milk
- 1 cup cream
- 2 whole eggs
- 3 egg yolk
- 1 tsp vanilla
- 2 Tbsp butter (1/4 stick)
- 1 tsp cinnamon
- 1 cup sugar
- 1/2 tsp nutmeg
- 1/2 tsp ground ginger
- 1 tsp salt

DIRECTIONS

- Dice the bread and toast in oven at 350 for 5-10 minutes (looking to try it slightly but no color and not crusty)
- Melt butter (just until softened and can be mixed with other ingredients)
- Whisk together all ingredients in bowl to create your own custard
- Pour over the toasted and cooled bread and allow to sit for 10-15 minutes. Massage and mix occasionally to insure it's soaked up into the bread.
- Put mixture into baking pan and bake at 350 for 30-40 minutes. Edges should be crusty but middle should have a little jiggle to it. Internal temperature should be around 170-175



Peach-Elderflower Spritz

Makes 1 cocktail
with 3 mg THC and 3 mg CBD

INGREDIENTS

- 3 oz white peach juice
 - .5 oz elderflower syrup
 - .5 oz orgeat (almond syrup)
 - 1 dropper of AMEND 1:1 tincture
-
-
-
-
-

DIRECTIONS

- Stir ingredients over ice and top with tonic water
- Garnish with purple basil leaves