

LĒVO[®]

Inspired Infusions Elevated Edibles

Cooking with LĒVO



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INTRODUCTION

“There has to be a better way.”

That’s what LĒVO CEO Chrissy Bellman thought in 2011 while watching a group of friends struggle to infuse oil, the reek of dank cannabis in a small apartment amplifying the all-too-familiar sight and smell of edible experiments gone wrong.

Add to that Chrissy’s devotion to at-home wellness, stir in years of development and design, mix in tens of thousands of imaginative LĒVO users and their daily inspirations, blend in one global pandemic and...Voila! Ten years after Chrissy’s lightbulb moment, LĒVO continues to elevate the craft of your own kitchen counter herbal creations.

This is a cookbook written by fans for fans: Fans of cooking. Fans of cannabis. Fans of bringing new twists to proven recipes. And yes, fans of LĒVO, the premium kitchen appliance for ensuring that your butter’s better; that you don’t spoil your oil; that you unleash delicious possibilities with every batch of infused herbs, without the time or mess of traditional methods.

Some of these recipes are our own. Some were contributed by fans. Others are well-known recipes inspired by cooking enthusiasts and seasoned chefs. ALL of them promise good, clean, sense-pleasing kitchen fun. We’ve infused spirit

and taste into every recipe if you’re into cannabis or not. Whether for medical use, recreation, both or neither, LĒVO turns prose into poetry by uplifting the taste and quality of any recipe that calls for oil, butter, or vinegar – from simple prose to flowing poetry.

It’s been said that the difference between an amateur and a pro is the size of the waste bin. At LĒVO we’re delighted to say that our bins have gotten smaller as our infusion and cooking prowess has grown stronger. What’s even better is that LĒVO transforms the food preparation and consumption you share with friends and family, making every one of those moments a bit more magical with each bite.

From our LĒVO to yours, we’re happy to say that there is a better way. And it starts in the pages that follow, shared by infusion enthusiasts for the infüsiast in you – new, novice or connoisseur.

So without further adieu, get your chef’s hat and apron on, your flower and herbs ready, your LĒVO plugged in, maybe some music on, and get cooking with LĒVO’s “Inspired Infusions, Elevated Edibles Cookbook”.

Infusing 101



Goodbye sticky pots. Hello lovely oils, butters, and much more...

Every LÉVO machine comes with helpful instructions in the box, so we'll just give a short summary here. After unpacking your machine and giving it a quick wash, check out the Time and Temperature Calculator on LÉVO's website (levooil.com/pages/calculator). It will tell you the right temperature and length of time to infuse, depending on your herb and base of choice. But, don't let that handcuff you. Experiment to find what works for you.

But don't limit yourself to oils and butters; as you'll see in the pages that follow, we've also infused honey and even vinegars – typically using a half-and-half mix of rice and white wine vinegar, because they have a light flavor that lets the infusion shine.

Once you've got your ingredients prepped and your calculations ready, it's easy to bring it home. Set the machine to dry your herbs, citrus zest, even garlic before adding the base, to concentrate the flavors.

If you're cooking with cannabis, use the "Activate" setting to decarboxylate the herb, removing acids that stand in the way of bringing a better buzz.

When the LÉVO beeps, add your base, program the time and temperature. Then, to quote what is perhaps the most famous late night shopping tagline of all time, "set it and forget it."

A quick note on potency



The amount of cannabis used and your tolerance are the two big factors in how much of a high you'll feel from any given recipe. For most of the cannabis recipes, we used a ratio of 4 grams of flower to 1 cup of base. The best advice we have here is, again, to experiment. Longer infusion times typically result in a stronger flavor and dosage — but be aware of the

temperature as some herbs and oils react better to lower temperature. Note that the oil or butter doesn't have to have a green hue to be potent.

Again, the LÉVO [online calculator](#) is your friend. If you want an extra kick with any recipe, drizzle on a bit of extra infused oil or honey, or spread with infused butter, before serving.



Basic Infusions

For each infusion, pack the LÉVO herb pod with your fresh botanicals of choice, or coarsely ground dried versions. Too fine of a grind and your herbs will leak out of the pod; too coarse and you'll miss out on maximum infusion.

After infusing, use your LÉVO herb press to get every last drop. Store in an airtight container or freeze into herb cubes using your LÉVO herb blocks.

The amount of time you want to infuse will vary based on your herbs, so be sure to reference the time and temperature calculator at levooil.com/pages/calculator

Honey Infusion

Set the LÉVO temperature to 105°F and add 2 cups of honey, plus 1/2 cup / .25 oz of your herbs of choice. Infuse for 30-120 minutes, depending on your herb choice and desired strength (according to the calculator above).

Butter Infusion

Set the temperature to 160°F and add 4 sticks of butter into chunks, plus 1/2 cup / .25 oz of your herbs of choice. Infuse for 30-120 minutes, depending on your herb choice and desired strength (according to the calculator above).

Coconut Oil Infusion

Set the temperature to 160°F and add 2 cups of coconut oil, plus 1/2 cup / .25 oz of your herbs of choice. Infuse for 1-3 hours, depending on your herb choice and desired strength (according to the calculator above).

Olive Oil Infusion

Set the temperature to 160°F and add 1 1/2 cups of olive oil, plus 1/2 cup / .25 oz of your herbs of choice. Infuse for 1-3 hours, depending on your herb choice and desired strength (according to the calculator above).



Rise & Shine



We love breakfast

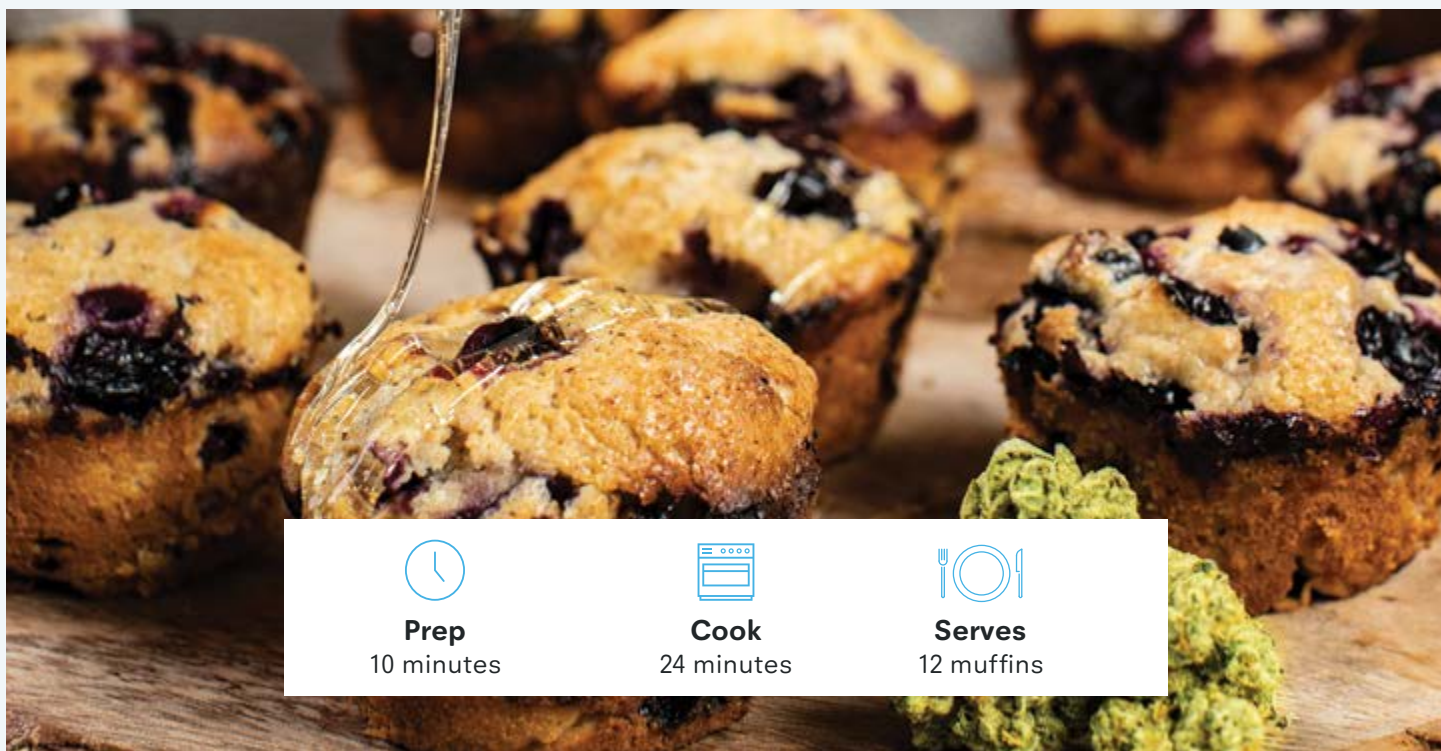
Whether it happens before the sun is up or bleeds into brunch territory, we like to greet the sunrise standing over a stove, then sitting down for a healthy bite, packed with flavor and fuel for the day. Mornings are always better with a delicious jumpstart.

Breakfast Recipes

- [Blueberry Muffins](#)
- [Coconut Almond Protein Balls](#)
- [Vegan Chocolate Chip Banana Bread](#)
- [Chia Pudding](#)
- [Fancy Scrambled Eggs with Truffles](#)

Blueberry Muffins

The simple joy of a muffin can't be overstated. Not only do you get to lick the spoon while you're mixing and baking, you're also readying your week for a grab-and-go mini-meal that reminds you of all the good reasons to get out of bed in the morning.



Prep
10 minutes



Cook
24 minutes



Serves
12 muffins

Ingredients

- 1 ½ cups all purpose flour
- 1 cup whole wheat flour
- 1 cup sugar or 24 packets stevia
- ½ cup whole milk
- 2 ½ teaspoon baking powder
- ½ teaspoon cinnamon
- 2 teaspoon kosher salt
- 2 cups blueberries
- 2 eggs + 2 egg yolks
- 1 ½ cups plain yogurt
- ½ cup unsalted infused butter
- 1 teaspoon finely grated lemon zest
- 2 teaspoon bourbon-based vanilla extract

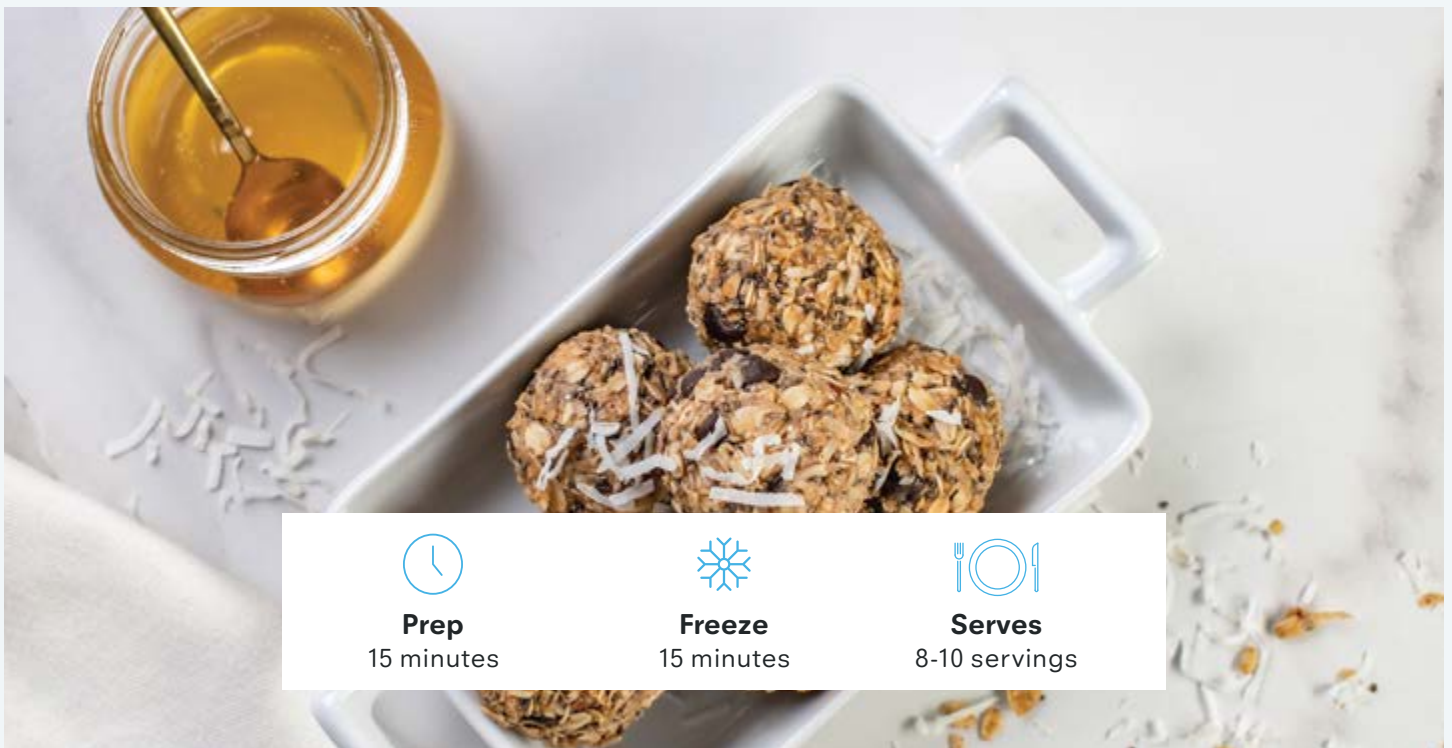
Preparation

Preheat the oven to 425° Fahrenheit. Wipe a 12-cup muffin tin with vegetable oil or nonstick spray. Whisk together all of this recipe's dry ingredients, then add all but a handful of blueberries and gently mix with your hands. Beat the eggs and yolks together and set aside. In a separate bowl, whisk together the wet ingredients, then fold the eggs in gently, without over-stirring.

Spoon the batter into the muffin tin, then press the remaining blueberries into the muffin tops. Sprinkle with a bit of sugar or stevia before baking for 12 minutes, turn the tin 180 degrees in the oven, then bake another 12 minutes, or until a knife inserted into one of the muffins comes out clean. Remove from the oven and let cool for 5 minutes before turning the muffins onto a rack and letting them cool completely. Spread with infused butter and enjoy!

Coconut Almond Protein Balls

Looking for a protein bump? Coconut and almonds aren't just for candy bars, they're also for breakfast (although if you prefer an Almond Joy for breakfast, we're not ones to judge). Coconuts are good for your bones and metabolizing carbs, proteins, and cholesterol; almonds are some of the healthiest fats around and provide fiber, protein, and vitamin E. Plus, these nuggets of health just taste so darn good.



Ingredients

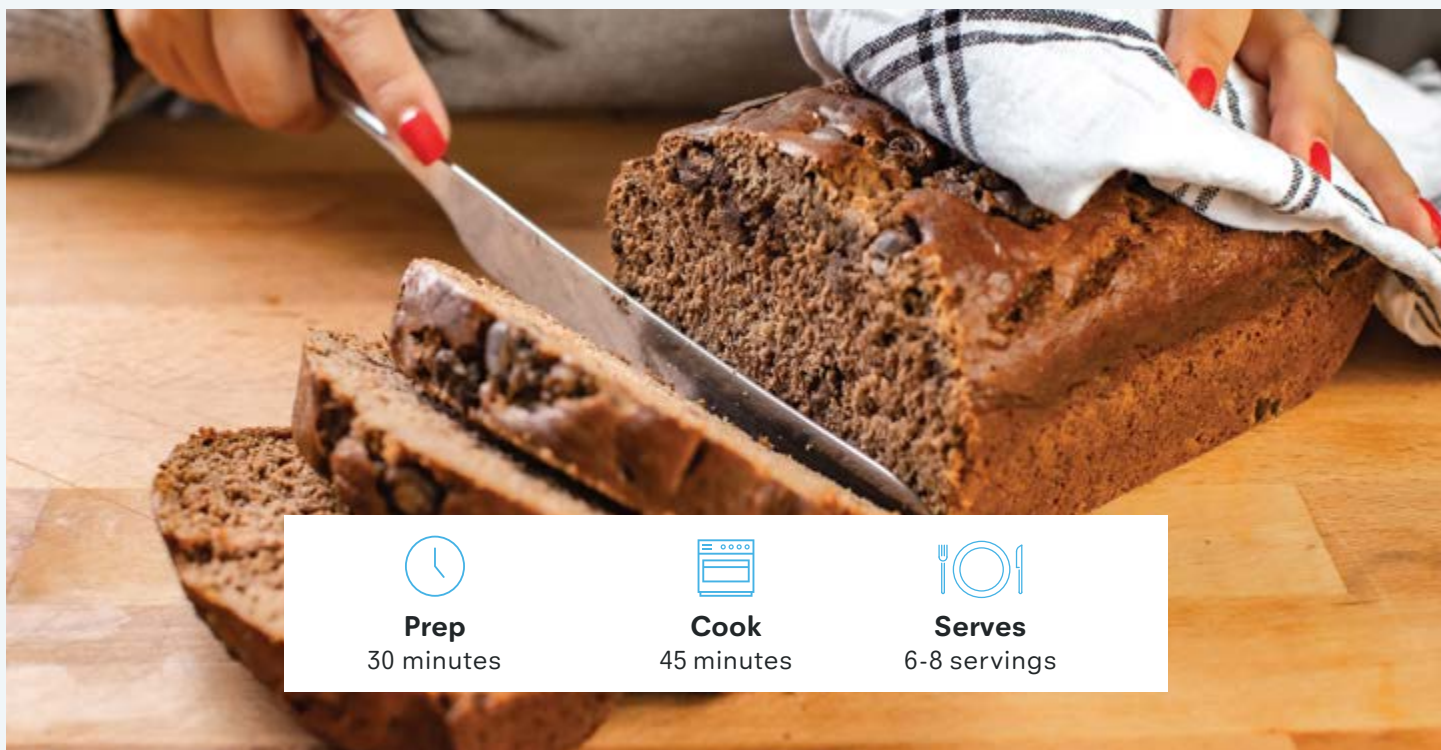
- 2 cups rolled oats
- 1 cup infused coconut oil
- 1 cup infused honey; local honey is always best for building up immunity to local allergies
- ½ cup crunchy almond butter
- 1 cup unsweetened shredded coconut
- ½ cup semisweet chocolate chips or cacao nibs (a lower-sugar option)
- ¼ cup chia seeds
- 1 teaspoon bourbon-based vanilla extract (preferable over imitation vanilla flavoring)

Preparation

Mix all of the ingredients together, until well blended. Put in the freezer for 15 minutes, then remove and roll into golf-ball size rounds, squeezing firmly as you go. Place in an airtight container and store in the fridge.

Vegan Chocolate Chip Banana Bread

A banana bread with almond milk and coconut oil, plus naturally vegan dark chocolate, makes for a delicious breakfast (or anytime snack). The fun twist of roasting bananas intensifies their flavor and fills your house with a lovely, sweet smell. Note that we use vegan egg substitute in this one (think Bob's Red Mill egg replacer powder, rather than applesauce or aquafaba) but the eggy folks out there can use 2 large eggs instead.



Prep

30 minutes



Cook

45 minutes



Serves

6-8 servings

Ingredients

- 1 $\frac{3}{4}$ cups white whole wheat flour
- $\frac{1}{2}$ cup brown sugar
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- $\frac{3}{4}$ cup dark chocolate chips (verify they're vegan on the packaging)
- Egg replacer equivalent of 2 eggs (follow instructions on the packaging)
- 3 bananas
- $\frac{1}{2}$ cup unsweetened almond milk
- 1 teaspoon bourbon-based vanilla extract (no imitation flavor!)
- $\frac{1}{4}$ cup infused coconut oil

Preparation

Preheat your oven to 350° Fahrenheit, then put the unpeeled bananas on a cookie sheet and roast for 15 minutes. When they're ready, they'll be dark brown and smell amazing. Mix all of the dry ingredients in a medium-sized bowl. In a separate bowl, mash the peeled bananas with a fork, then add the wet ingredients and mix thoroughly. Slowly add the dry ingredients to the wet, mixing as you go, then fold in $\frac{1}{2}$ cup of the dark chocolate chips. Pour the batter into a silicone baking bread loaf pan (or metal bread loaf pan lightly coated with nonstick cooking spray). Sprinkle the rest of the chocolate chips on top, and bake for 45 minutes. Let it cool on a rack for 5 minutes in the pan before removing, then for another 5 minutes on a rack.

Chia Pudding

Lavender and honey together taste like summer by the spoonful. Combined with chia seeds and almond milk you've got a morning treat for your body as well as your tastebuds. Make this one the night before to be sure the chia seeds get nice and plump, so they pop in your mouth. And if possible, use local honey; it's a great way to build immunities to local allergies, because bees draw from the pollen in the area where you live.



 **Prep** 5 minutes

 **Freeze** Overnight

 **Serves** 8-10 servings

Ingredients

- 1 cup unsweetened, unflavored almond milk
- 1 teaspoon fresh lavender buds, rinsed and dried
- 1 teaspoon bourbon-based vanilla extract (opt out of imitation vanilla flavoring)
- 1 teaspoon flaky sea salt or finely ground Hawaiian pink salt
- 5 tablespoon chia seeds
- 3 tablespoon infused honey

Preparation

Scald the milk, heating it to just below the boiling point, taking it off the burner just as bubbles form at the edges of your saucepan. Add the lavender buds and let it rest for 10 minutes. Then strain out the buds using a sieve or coffee filter. Add the salt and vanilla extract, then pour it over 4 cups that have the chia seeds evenly distributed. Whisk each cup every 2 minutes for 10 minutes. Chill in the fridge for at least 2 hours. Will keep for 4-5 days.

Fancy Scrambled Eggs with Truffles

There's nobody like Jacques Pepin, the French-born American chef and author who made PBS cooking cool before TV chefs were celebrities. Among many tips and tricks he taught us is how to scramble eggs that are perfect every time. If you're looking for a delightful way to spend a Sunday morning while you're cooking, look up old episodes of his cooking shows with the equally charming Julia Child: two giants in the kitchen, understated, practical and oh-so-good.

Ingredients

6 large eggs
4 tablespoons unsalted infused butter
2 tablespoons heavy cream

Freshly ground salt and black pepper, to taste
Whole black truffle for shaving



Prep 5 minutes



Cook 10 minutes



Serves 2 servings



1

Wait until the infused butter is foaming before cracking in your eggs.



2

When they're thick but soft, add the cream and more infused butter.



3

Thinly shave black truffles over the top.



4

Season with salt and pepper.



Let's Get This Party Starters



Sometimes a starter is enough

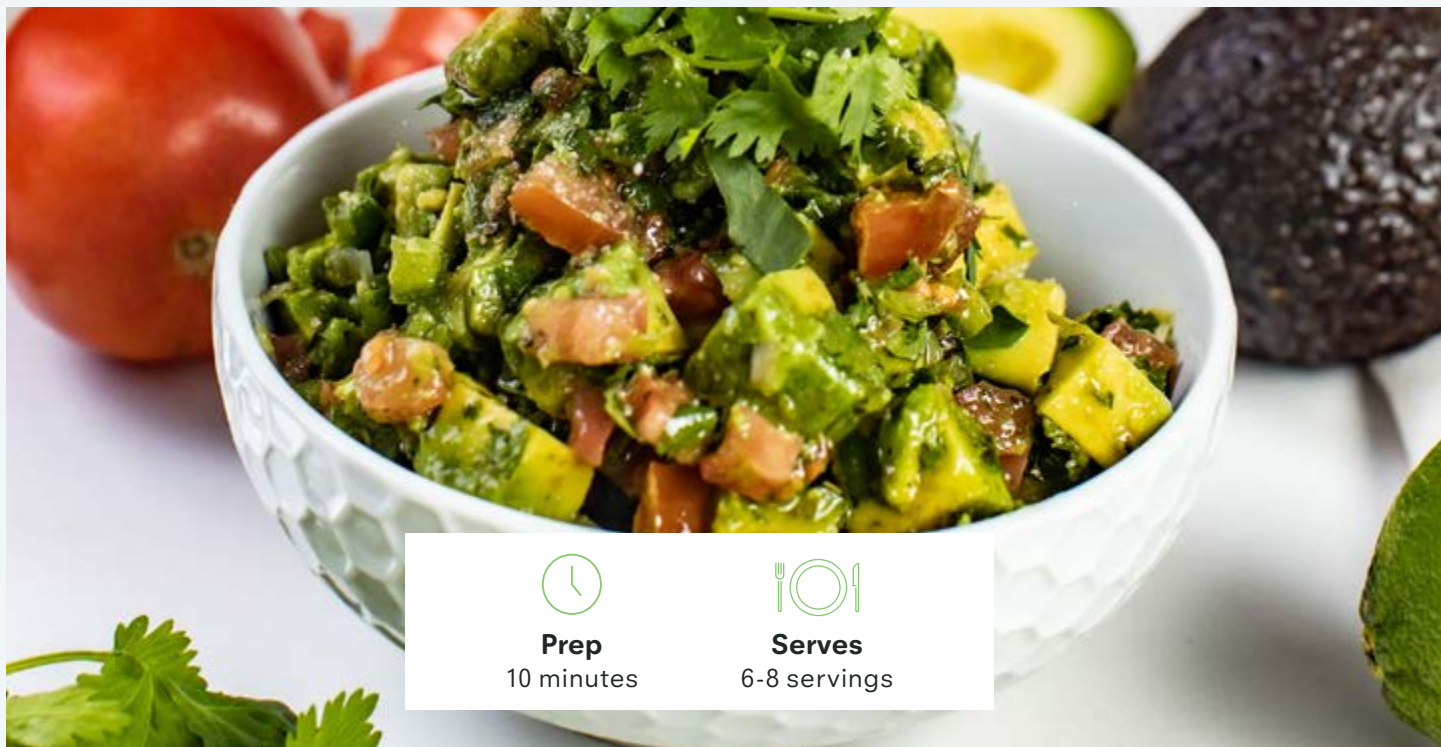
Maybe you're on the run or had a big breakfast. But there are other times when you want to whet your appetite for a three course meal. Either way, there's an app(etizer) for that. And heck, while we're at it, we're giving options that can double as side dishes – from Guacamole that's so delicious you'd never guess how easy it is to make, to a Korean scallion pancake. Whether you're looking for a great appetizer or a side dish, we've got you covered.

Starter Recipes

- Guac
- Mac and Cheese and Veg
- Hasselback Potato
- Creamy Lemony Cheesy Zucchini Orzo
- Garlicky Cauli-Bites
- Pajeon (Scallion Pancake)

Guac

We like our guacamole chunky, rather than super-mashed or puréed. However you take yours, it's hard to argue with all of that vegan, dairy-free, gluten-free, healthy, fatty goodness. You already know it on chips or tacos; now try it with veggie crudite, on a salad, even on french fries.



Prep
10 minutes



Serves
6-8 servings

Ingredients

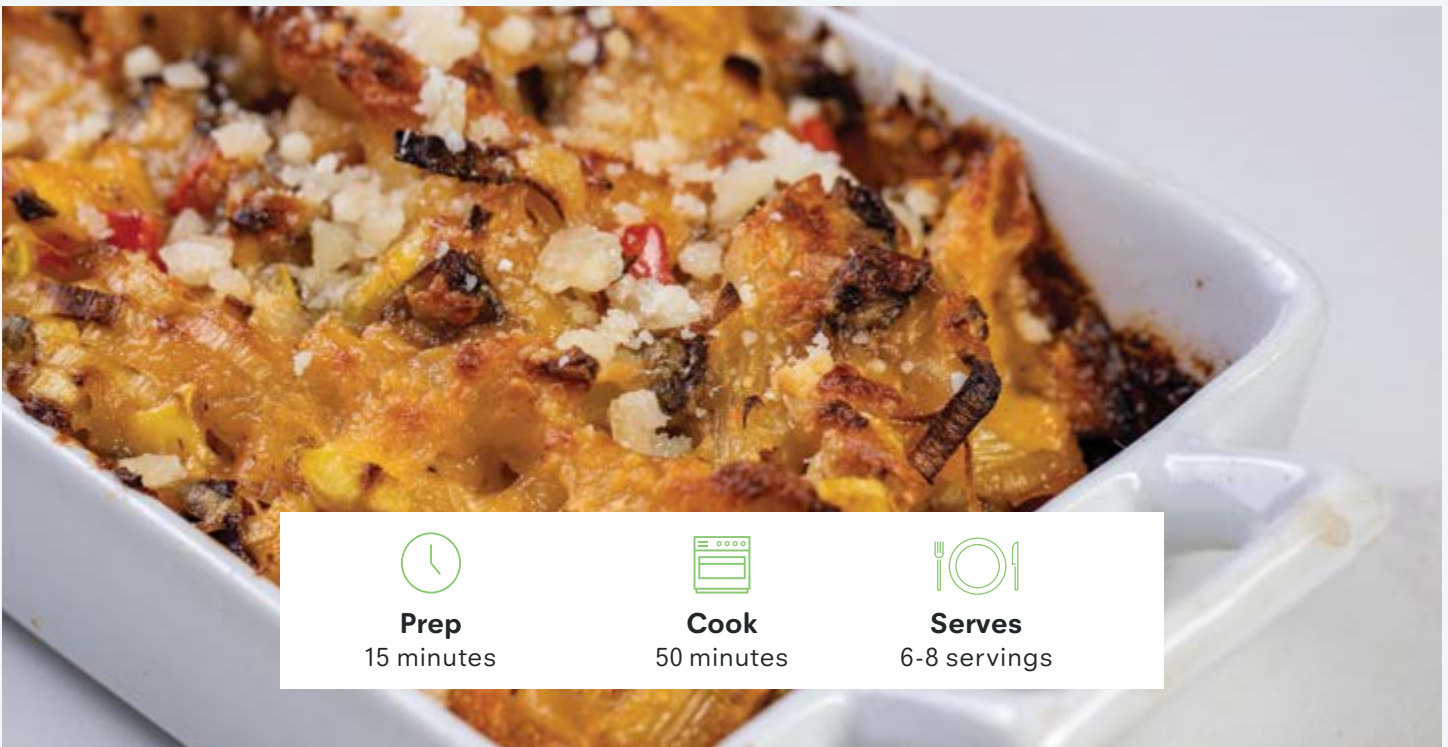
3 medium ripe Haas avocados,
cut into ¼ inch chunks
1 green chile, seeded and minced
2 spring onions or white onion,
thinly sliced
½ cup roughly chopped cilantro
1 roma tomato, diced
2 teaspoons infused coconut oil
1 lime
Freshly ground salt and black pepper

Preparation

Stir together the avocado, chiles, onions, cilantro, and tomato in a medium sized bowl. Drizzle with lime juice and infused coconut oil and season with salt and pepper to taste. Grab your favorite chips and dive in.

Mac & Cheese & Veg

Okay, okay, it's mac n' cheese, ideal for late night cravings or a quick lunch. But this recipe is so much more. You can make it with any vegetables that you've picked up fresh from a farmers market – or that are sitting in the crisper drawer of your refrigerator. We also like to make this recipe with chickpea or lentil pasta, for an added pinch of protein.



Prep
15 minutes



Cook
50 minutes



Serves
6-8 servings

Ingredients

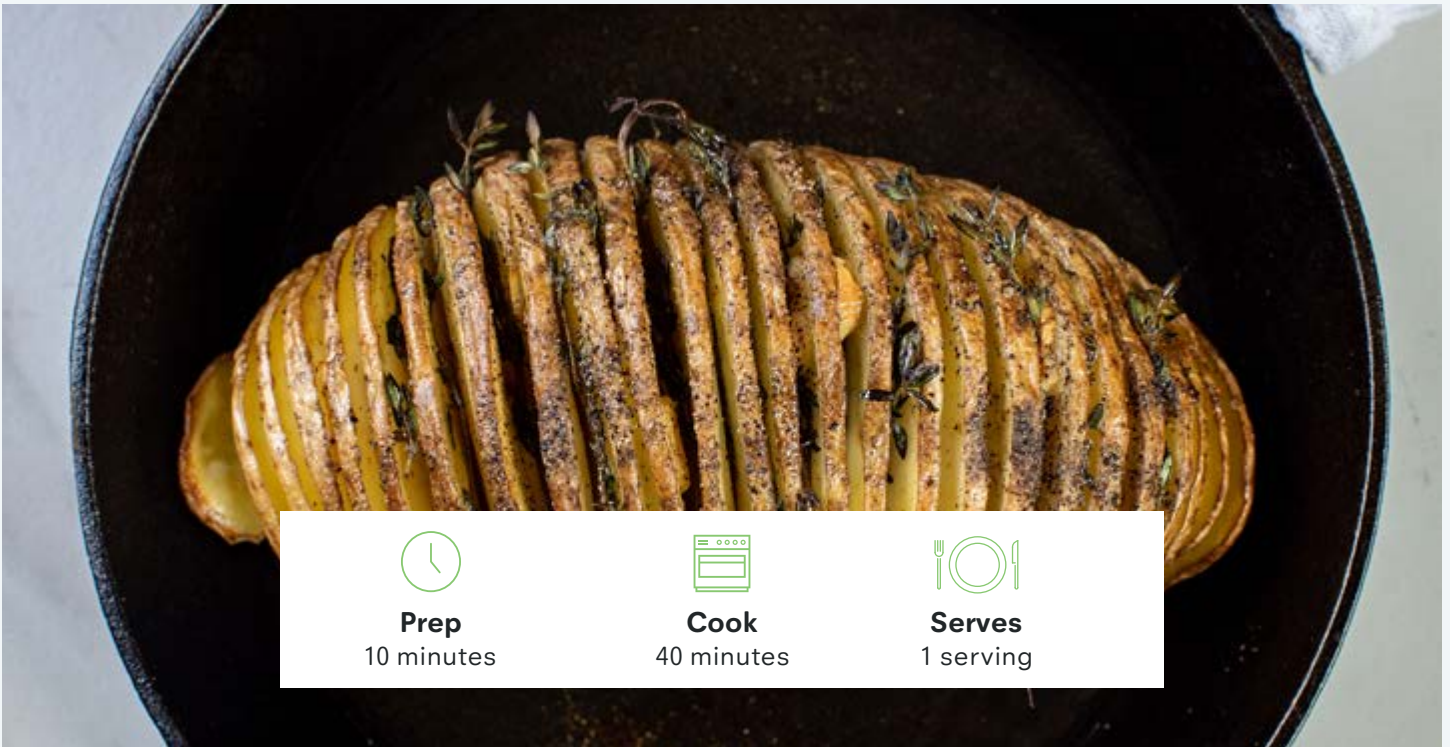
- 1 large red bell pepper, cored and diced
- 1 leek, halved, washed, and cut into 1/8 inch slices
- 1 yellow squash, diced
- 8 ounces of mushrooms of your choice, diced
- 2 cups arugula
- 3 cloves of garlic
- 3 tablespoons infused butter
- 2 tablespoons fresh thyme leaves
- 3 cups of 2% milk
- 1/4 cup freshly grated parmesan
- 1 cup sharp cheddar, gouda, or other cheese of your choice
- 50 grams of sliced almonds
- 2 cups pasta of your choice, pre-cooked

Preparation

Halve, wash, trim and cut the leek into 1/8, inch slices; core and dice the bell pepper, squash, mushrooms and garlic. Phew! Toss it all in a skillet over medium heat with the infused butter until soft, then add the thyme leaves and cook for 10 minutes. Stir in the flour, then the milk, and simmer for 10 more minutes, stirring regularly. Meanwhile, cook the pasta in a big pot of salted water per the directions on the box. Drain and shock it with cold water, and give the colander a shake so the pasta doesn't stick together. Go back to your sauce: mix in the orange cheese until it melts, then pulse it all in a blender with the arugula until smooth. Season it with salt and pepper, but not too much because you're going to be adding more cheese! Pour it over the pasta, grate parmesan and sprinkle the almonds over the top, then pop it in the oven for 30 minutes at 325 degrees.

Hasselback Potato

The humble potato, upgraded courtesy of Swedish chefs. No, not the Muppets' Swedish Chef although we're sure that he could have rocked this dish. A Hasselback potato is remarkably easy to make, smells wonderful as it bakes, and tastes like a million bucks. Plus, it requires ample oil, good news for the cannabis lovers.



Ingredients

1 large Russet potato
2 tablespoons fresh rosemary
2 tablespoons fresh thyme

3 cloves garlic
4 tablespoons infused olive oil
Freshly ground salt and black pepper

Hasselback Potato

STEP BY STEP



1 Place two chopsticks under your potato to keep from cutting all of the way through.



2 Insert herbs of your choice in the slits. We love garlic, rosemary, and thyme!



3 Be sure to baste with infused oil regularly while baking.



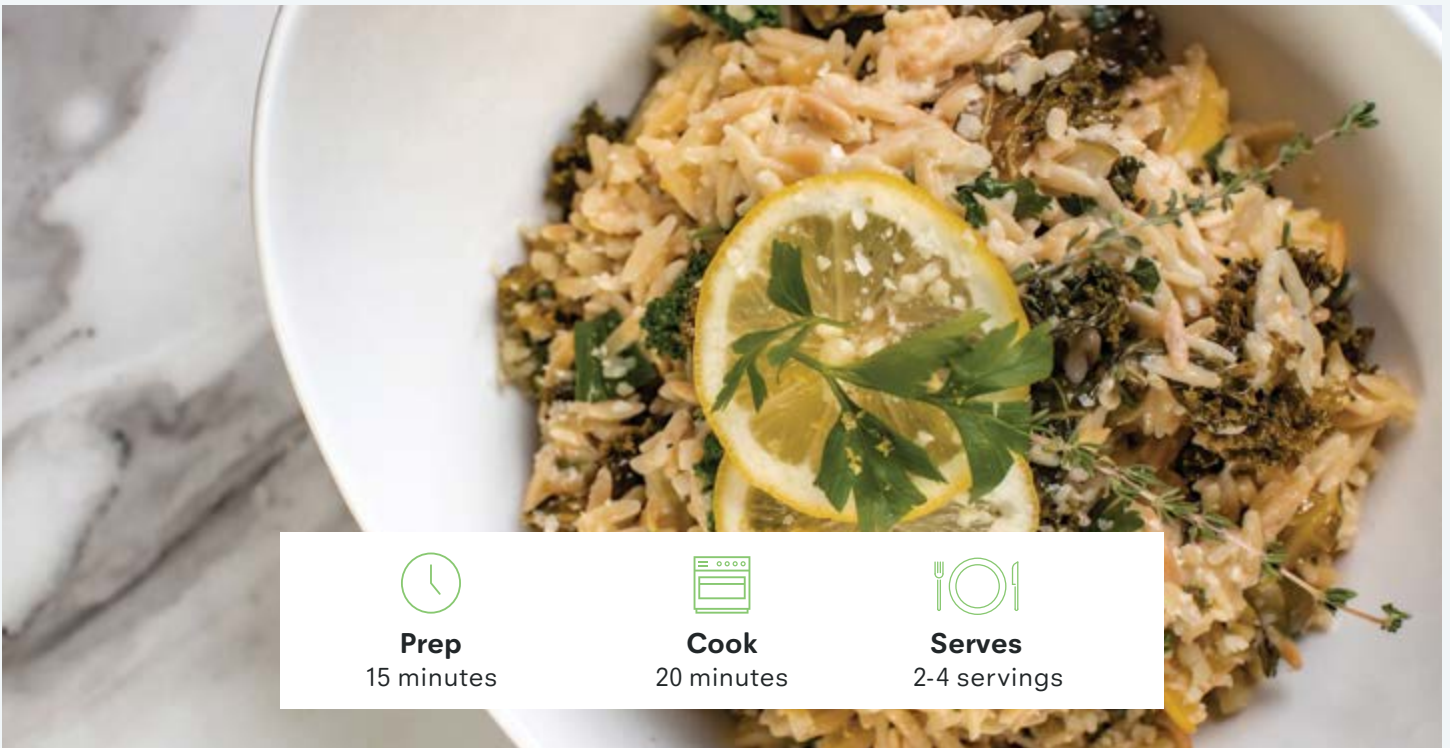
4 One final douse of oil, along with salt and pepper, and you're ready to dive in.

Preparation

Preheat your oven to 425° Fahrenheit. Wash the potato and place it on a cutting board. Using a very sharp knife, cut the potato crosswise into slices around 1/8 of an inch thick, being careful to cut as far as possible without slicing all of the way through – so the entire potato is still intact at the base. Slice the garlic and place a single slice in each slit, along with rosemary and thyme. Drizzle with the infused olive oil. Bake for 40 minutes or until the potato leaves are crisp, basting with the oil from the pan every 10 minutes. Season to taste with salt and pepper.

Creamy Lemony Cheesy Zucchini Orzo

This recipe, inspired by the folks at Half Baked Harvest, had us at “Creamy Lemony Cheesy.” And the dish lives up to its name – the slight bitterness of the zucchini and soft, pillowy orzo never tasted so good. Note: this recipe can be made without butter for vegans.



Prep

15 minutes



Cook

20 minutes



Serves

2-4 servings

Ingredients

3 tablespoons infused butter
3-4 cloves garlic, minced or grated
1 pound dry orzo pasta (gluten-free options are available!)
2 tablespoons fresh thyme leaves
2 medium zucchini and or yellow summer squash grated
1/2 bunch kale, finely shredded
3 cups low sodium chicken or vegetable broth
Zest and juice of 1 lemon
1 teaspoon onion powder
Freshly ground salt and black pepper
1/2 cup canned full fat coconut milk
2 tablespoons chopped fresh parsley
3/4 cup grated parmesan cheese (for a vegan alternative sprinkle with nutritional yeast, to taste)

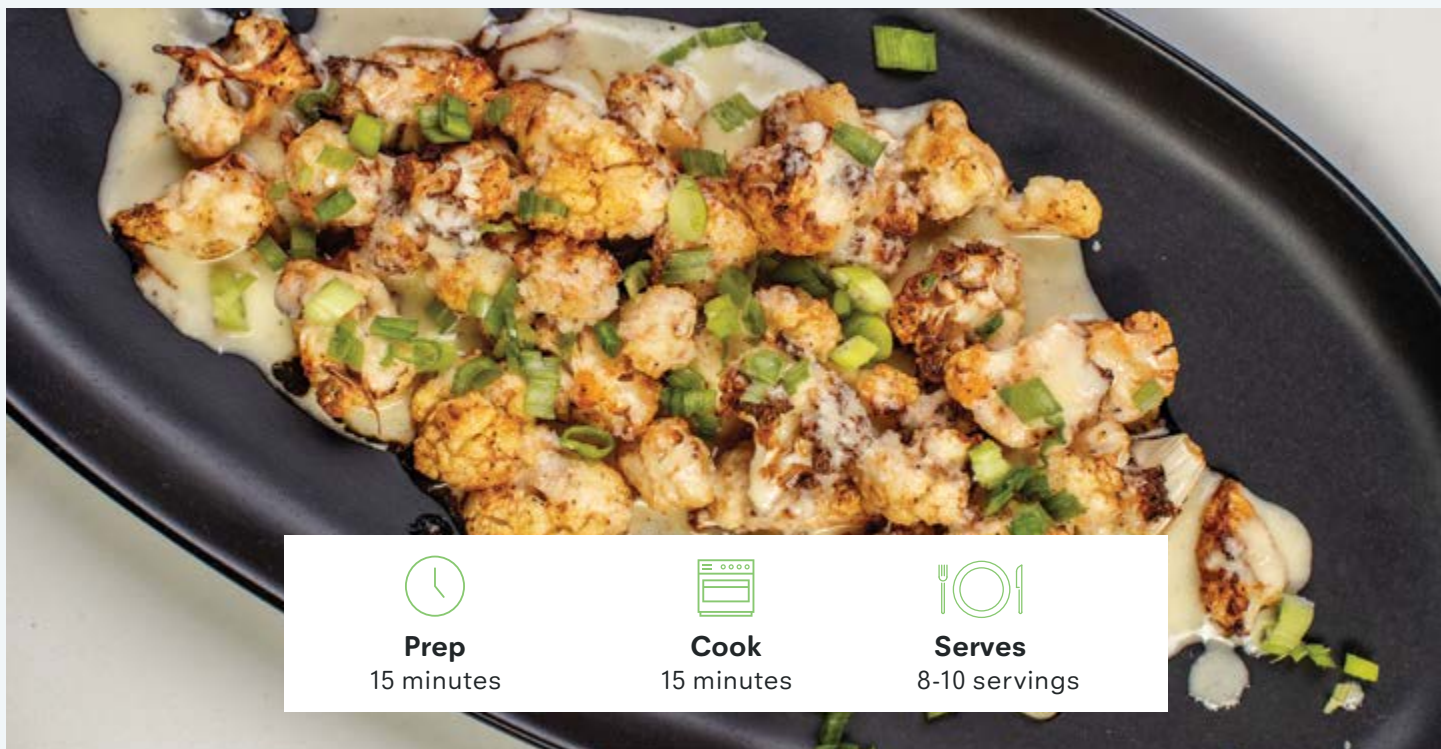
Preparation

Melt butter in a big skillet over medium-high heat, then cook the garlic for 1 minute. Stir in orzo, thyme, cook 2-3 minutes, then add the vegetables until the kale is wilted. Then add the broth and scrape all of the crispy bits off of the bottom of the pan, stirring them in.

Next, add lemon juice and onion powder, and season with salt and pepper to taste. Turn the heat to high and pour in the remaining broth; when it boils, lower the heat and simmer for 10 minutes. Stir in the coconut milk and parmesan (if using), adding more broth if necessary to bring it to a creamy consistency. Top with more parmesan or nutritional yeast.

Garlicky Cauli-Bites

Cauliflower is having a moment in the sun. It's everywhere: whole heads roasted at delightfully bougie restaurants, in pizza crusts, even in cocktails. Cauli-recipes aren't hard to make but the reduction in calories and uptick in fiber and vitamins is huge. Our version includes a Lebanese garlic sauce called Tourn that keeps the flavor big and keeps things vegan.



Ingredients

1 head cauliflower, cut into florets
2 tablespoons infused olive oil
1 teaspoon hot sauce of your choice
¼ teaspoon cayenne pepper
Freshly ground salt and pepper

For the Tourn garlic sauce:

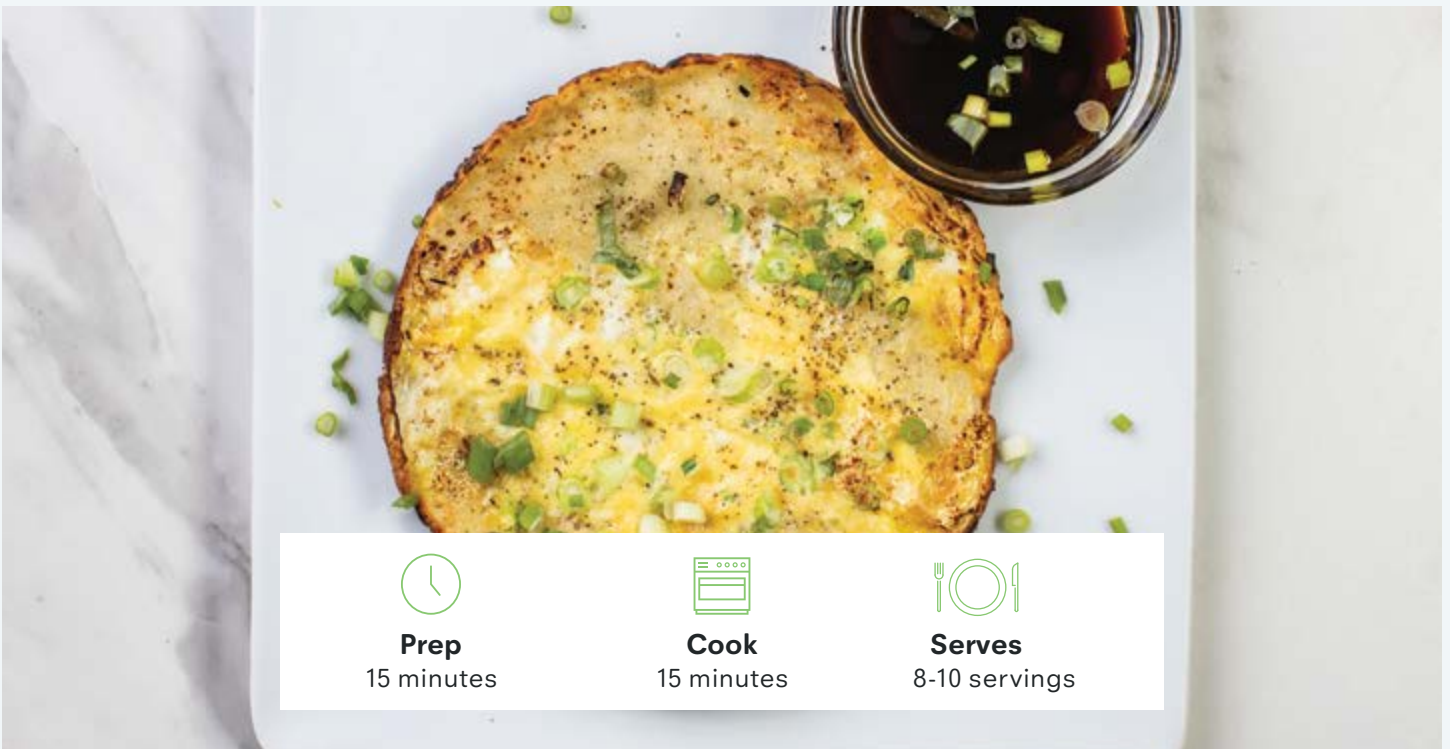
8 garlic cloves
1 teaspoon sea salt
2 tablespoons freshly squeezed lemon juice
2 tablespoon ice water
1 ½ cups infused coconut oil

Preparation

Preheat your oven to 425° Fahrenheit. Toss all of the non-tourn ingredients in a bowl and spread on a baking sheet and roast it for 15 minutes. Give the sheet a gentle but firm shake then roast for another 10 minutes, until the cauliflower has turned golden. While it's roasting, prepare the tourn: halve each clove of garlic, then remove the center. Pop it into a food processor and mince by pulsing the processor and scraping the sides down with a rubber spatula. Add 1 tablespoon lemon juice and keep pulsing until it becomes a paste. Turn the processor on low and pour ½ cup of the infused coconut oil in a little stream, followed by the 2nd tablespoon of lemon juice, then another half cup of the oil, followed by 1 tablespoon of ice water. Continue until the tourn is light and fluffy (you might not need all of the infused coconut oil). Drizzle the tourn over the bites and serve warm.

Pajeon (Scallion Pancake)

Bless David Chang. The Momofuku founder, creative director and chef is unafraid to riff on timeless ideas and recipes, and we all benefit. For this recipe, we're spinning on his recipe for a Korean street pancake that starts with a vegan base, so you can top it with anything from veggies to pork belly. Our version is super satisfying, worth considering as a stand-alone entree.



Ingredients

1 cup all purpose flour
½ cup lager beer
½ t salt
1 large egg, lightly beaten
1 bunch of scallions
1 T soy sauce
3 T infused coconut oil

Optional ingredients abound, from leftover vegetables to sautéed shrimp to your favorite kimchi, but we like to keep it simple, and serve with a dipping sauce.

Dipping sauce ingredients:

3 tablespoons soy sauce
2 tablespoons rice vinegar
3 drops infused sesame oil
1 drop infused chile olive oil

Preparation

Pour the flour, beer and salt into a bowl; let the bubbles relax and then stir until just mixed. Chop the green tops of the scallions into 1 inch pieces, and set aside the whites. Heat the infused coconut oil in a skillet over medium-high heat for a crispy crust on your pancakes, and fry the scallions until they're soft, add the soy sauce and then any vegetables, shrimp, or other fixins, toss a few times. Next, pour the batter over the scallions, etc, and cook until the bottom is starting to get brown and crispy. But don't flip it yet! Pour the beaten egg over and cook until the egg is beginning to firm near the edges. Now it's time to flip — but if you poured the pancake too big to flip with a spatula, don't worry! Simply slide it onto a dinner plate and flip it back into the skillet. Cook until the egg is crispy. Cool the pancake on a cutting board before cutting into wedges. Serve with dipping sauce.



Main Strains



The Big Guns

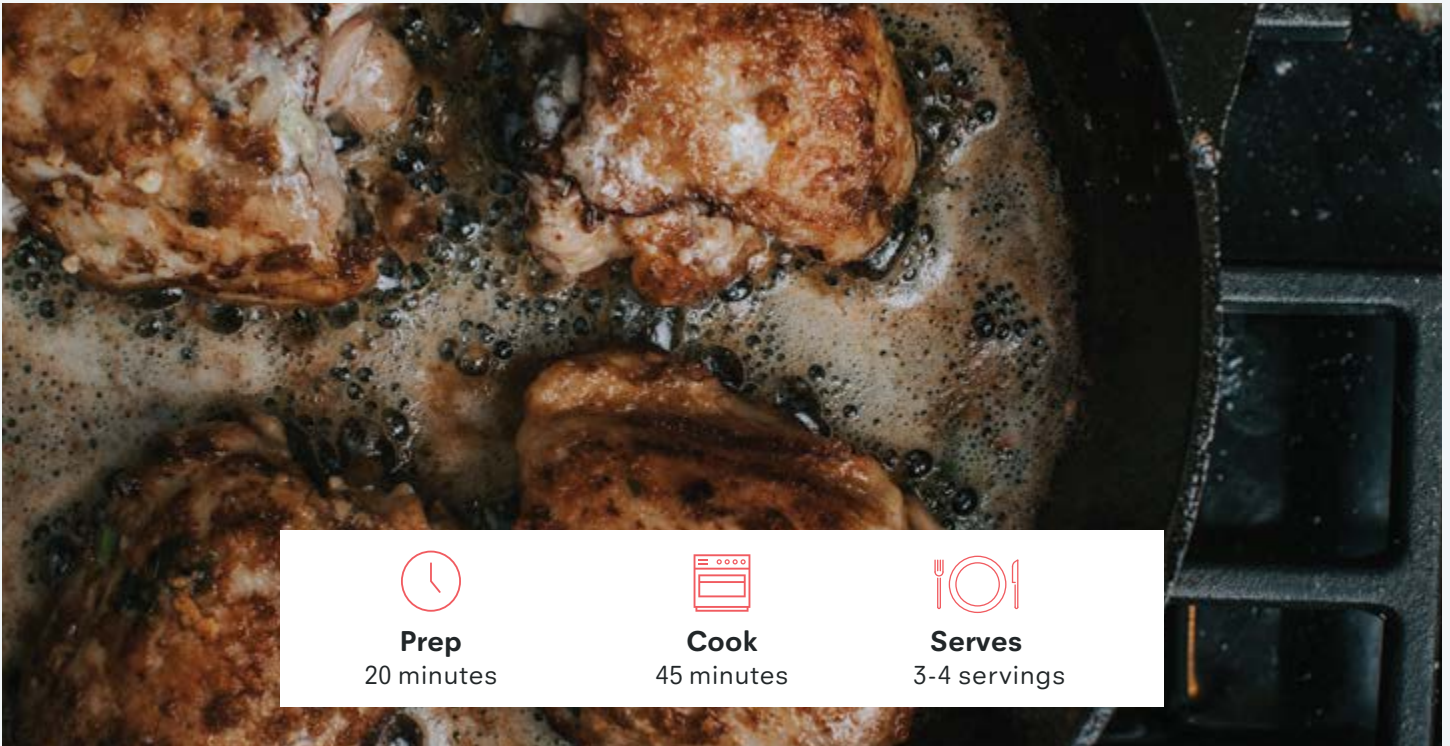
These are the entrees, the main courses, the crowd pleasers. Made to share with friends, family and Instagram followers. We've got your curries, your vegan options, your entree salads, and your best-ever whole roast chicken. Get ready to be full.

Entrees Recipes

- Curried Thighs
- Watermelon Almond Togarashi Salad
- Ratatouille
- Vegan Ceviche
- The Only Roast Chicken You'll Ever Need

Curried Thighs

A spicy curry is perhaps the world's best hangover food. Also, its strong flavors and smells complement flower-infused oil, making it a great introductory dish for people who are just starting out with infused cooking. And the flavors, Lord have mercy they're good! This curry starts with a recipe from James Beard award winning chef Asha Gomez, who draws on her Indian heritage, mixing Kerala flavors with a US Southern vibe.



Ingredients

- 4 boneless, skinless chicken thighs
- 1 cup buttermilk
- 5 cloves of garlic
- 3 janelos, minced including seeds
- ½ cup fresh cilantro leaves & stalks
- ¼ cup fresh mint leaves
- ½ cup infused coconut oil
- ¾ tablespoons salt
- 1 cup all purpose flour
- ¼ cup lime zest

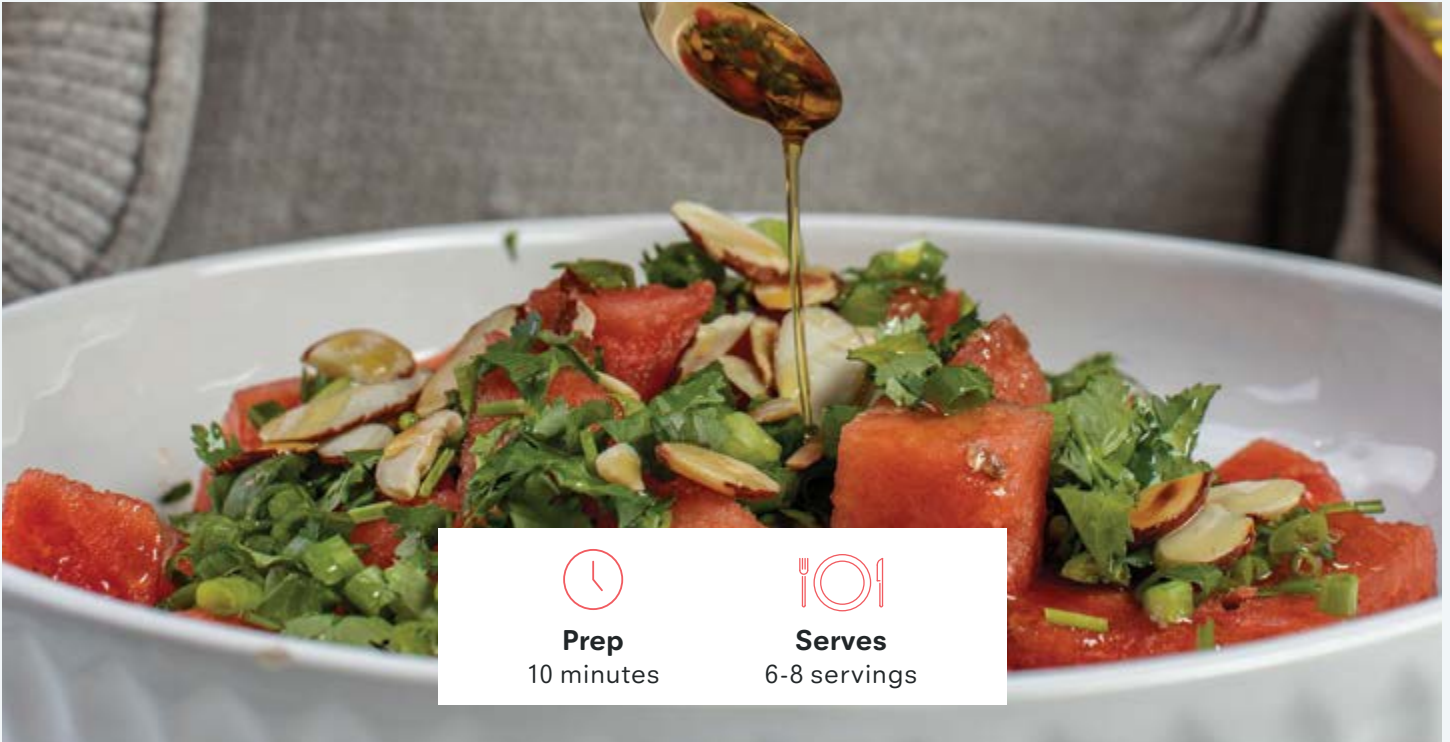
Preparation

Put the buttermilk, garlic, janelos, cilantro, mint, and half of the salt into a food processor and blend, then pour over the chicken thighs. Refrigerate for 24 hours. Then dredge the chicken in flour and fry in the infused coconut over medium heat, turning every 2 minutes for 12 minutes, until golden brown. Let cool on a rack. Wipe the pan dry and return to heat, then cook the marinade for 5 minutes, stirring so it won't burn. Pour the marinade into a shallow bowl and plate, zesting the lime over the top before serving.

Watermelon Togarashi Salad

Wait, you say: a salad as a main course? Not only that, but one that's vegan, dairy, and gluten-free? That's right kids, because the meaty mouthfeel of watermelon is not only filling, it also hits you with a handful of antioxidants, amino acids, and anti-inflammatories. And those are just the benefits that start with the letter A.

Trust us, this one's worth filling up a plate.



Ingredients

- 5 cups watermelon
- 2 scallions
- ½ cup toasted almond slices
- ¼ cup fresh cilantro
- Infused olive oil to drizzle

Togarashi is a Japanese spicy seasoning blend; there are many variations but we like this one because it's easy to make and uses ingredients that are easy to find:

- 1/2 sheet nori (dried seaweed)
- 1 tablespoon orange zest
- 3 teaspoons cayenne pepper
- 2 teaspoons sesame seeds
- 1 tablespoon ground ginger

Preparation

To start, use a microplane or zester to make 1 tablespoon of orange peel and 1 tablespoon of ginger. Mix them together, and spread out on a sheet of wax paper until they turn brittle (2-3 days). Once the mixture is dried, combine 2 tablespoons of the dried orange and ginger with 3 teaspoons of cayenne pepper and 2 teaspoons of sesame seeds. Next, take ½ sheet of nori seaweed and wave it over the flame of a gas burner until the corners curl and turn crisp. If you're not feeling quite so Indiana Jones, you can roast it under a broiler, flipping every couple of minutes, until it crisps. Crumble it into your spice mixture, then tip all of it into a mortar and pestle and grind until it's powder. Then cut your watermelon into bite-sized chunks. Mix with finely chopped scallions, toasted almond slices, and cilantro. Drizzle with infused olive oil to taste, then serve immediately!

Ratatouille

Take it from the adorable animated rodent in the movie *Ratatouille*: this is a glorious meal. Originally a French peasant dish, it's had many variations from Provençal villages to Pixar big screens, but if there's one thing we've learned, it's to cook the vegetables separately. It's a little bit more hassle, but it makes a big difference.



 **Prep** 20 minutes

 **Cook** 1.5 hours

 **Serves** 6-8 servings

Ingredients

- 3 garlic cloves
- 1 yellow onion
- 1 zucchini
- 1 small eggplant
- 2 red bell peppers
- 6 sprigs of fresh thyme
- 6 tablespoons of infused olive oil
- 3 roma tomatoes
- 1 bay leaf
- Freshly ground salt and black pepper

Preparation

Preheat the oven to 350° Fahrenheit. Cut the onions, zucchini and peppers into ¼ inch thick cubes, and the eggplant into cubes twice as thick. Spread each of the vegetables onto their own baking sheet; if you need to, you can use aluminum foil to create ridges between them, so they don't touch. Mince two of the garlic cloves and add it to the onion; add two sprigs of thyme to the pepper, zucchini, and eggplant. Salt everything lightly, then drizzle 1 tablespoon of infused olive oil onto each of the trays. Bake the onions for an hour, the eggplant for 45 minutes, and the peppers for 35 minutes – gently shaking every 15 minutes. While they cook, blanch the tomatoes in boiling water until the skins split, then drop them into ice water and peel them when cooled. Seed the tomatoes but keep the juices; dice the peeled tomatoes and let them soak in their juices. Mince the remaining clove of garlic and add it to the tomatoes, along with the bay leaves. When the veggies are done cooking, combine them with the tomatoes in a saucepan. Cover with the last 2 tablespoons of infused olive oil and sprinkle again with salt. Cook on medium heat for 45 minutes. Season with salt and pepper to taste and serve.

Vegan Ceviche

Seafood ceviche lovers rise up! And by rise up, we mean open up your minds to this lovely, light, and flavorful dish that was inspired by fans who would rather eat pure vegan meals. The secret? Hearts of palm.



 **Prep** 20 minutes

 **Serves** 3-4 servings

Ingredients

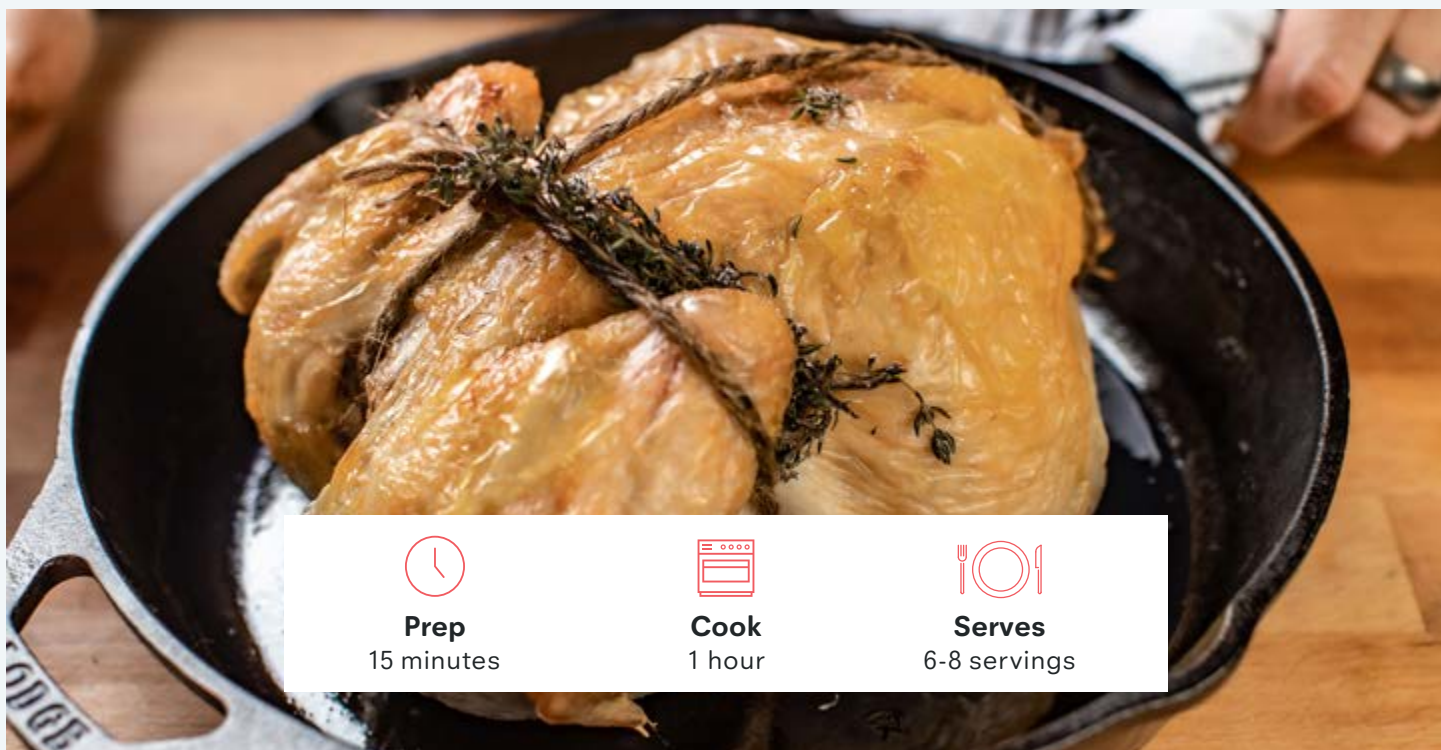
- ¼ cup lime juice
- ¼ cup orange juice
- ¼ cup blood orange segments, roughly chopped
- ¼ cup infused olive oil
- 1 tablespoon minced jalapeno
- 1 tablespoon minced red chili
- 7 hearts of palm, sliced
- 2 leaves of Kombu seaweed
- 4 radishes, preferably a peppery variety like Mirabeau, sliced
- 4 beets, sliced
- 8 cherry tomatoes
- 1 sprig of cilantro, coarsely chopped
- Freshly ground salt and pepper to taste

Preparation

Soak the sliced hearts of palm in a bowl of water overnight with 2 sheets of Kombu seaweed, to soften them. The next day, drain the water out of the bowl and remove the kombu, then add the juices, infused olive oil, jalapeno, chili, and light salt to the hearts of palm. Marinate for 30 minutes. Add the remaining ingredients, cover and refrigerate for 30 more minutes. Serve chilled.

The Only Roast Chicken You'll Ever Need

It could be said that the greatest test of a chef's ability is her or his talent roasting chicken. Maybe it's because it requires precision; maybe it's simply because most of us have memories of chicken dishes past, of how the smell fills a home with happy thoughts. This recipe is very simple, but requires a keen eye to make sure the meat isn't over-or undercooked.



Ingredients

1 roasting chicken
1 big garlic clove
2 tablespoons minced shallot
2 teaspoons fresh thyme
1 tablespoon roughly chopped tarragon

8 tablespoons infused butter
2 onions
Trussing string
Freshly ground salt and black pepper

The Only Roast Chicken You'll Ever Need

STEP BY STEP



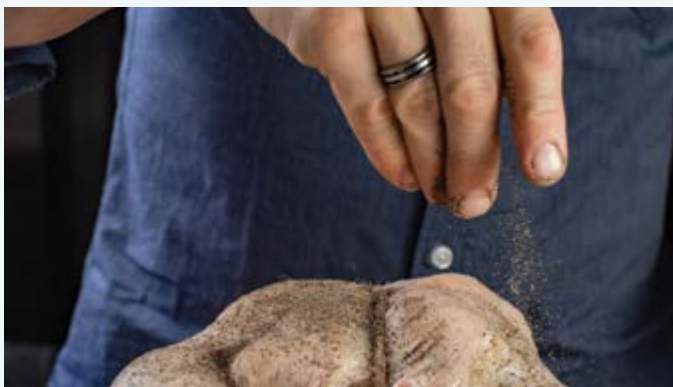
1

Be sure your chicken is room temperature and patted dry inside and out, before tucking in the herbed butter.



2

Trussing the chicken keeps it tucked in tight, so it cooks evenly and stays juicy.



3

Don't be shy with the salt and pepper; the skin will get crunchy, and the meat underneath will taste delicious.



4

Remove and let it sit for 10 minutes before carving.

Preparation

Let the chicken come to room temperature for 30 minutes, resisting the urge to wash it off! Washing it will trap moisture inside the chicken, which will make it steam rather than roast— and don't worry, the high heat will cook away any germs. While the bird is resting, preheat your oven to 450° Fahrenheit, then blend the garlic, shallot, thyme, tarragon, and parsley or mix them in a mortar and pestle. Work into the infused butter (or regular butter) and set aside. Next, dry the chicken inside and out with paper towels getting rid of as much moisture as possible. Once that bad boy is dry, loosen the skin from the surface of the chicken by prying two fingers gently underneath starting near the neck. Push the infused butter mixture between the skin and the meat—but only on the breast side—then season the chicken inside and out with salt and pepper, and truss: tie the ends of both legs so they touch, then criss-cross around the bird vertically and horizontally so the legs and wings are held in tight, closing off the cavity and creating a little birthday package of savory juiciness. Place the chicken breast-side up in a dutch oven or other big pot, with 2 rough cut onions underneath to add extra flavor and keep the skin from sticking. Pop it in the hot oven for 15 minutes, then turn the heat down to 350° and bake for 1 hour, until a meat thermometer registers 160° in the thickest meat of the thigh. Remove and let it sit for 10 minutes before carving.



The Munchies



Desserts? Snacks?

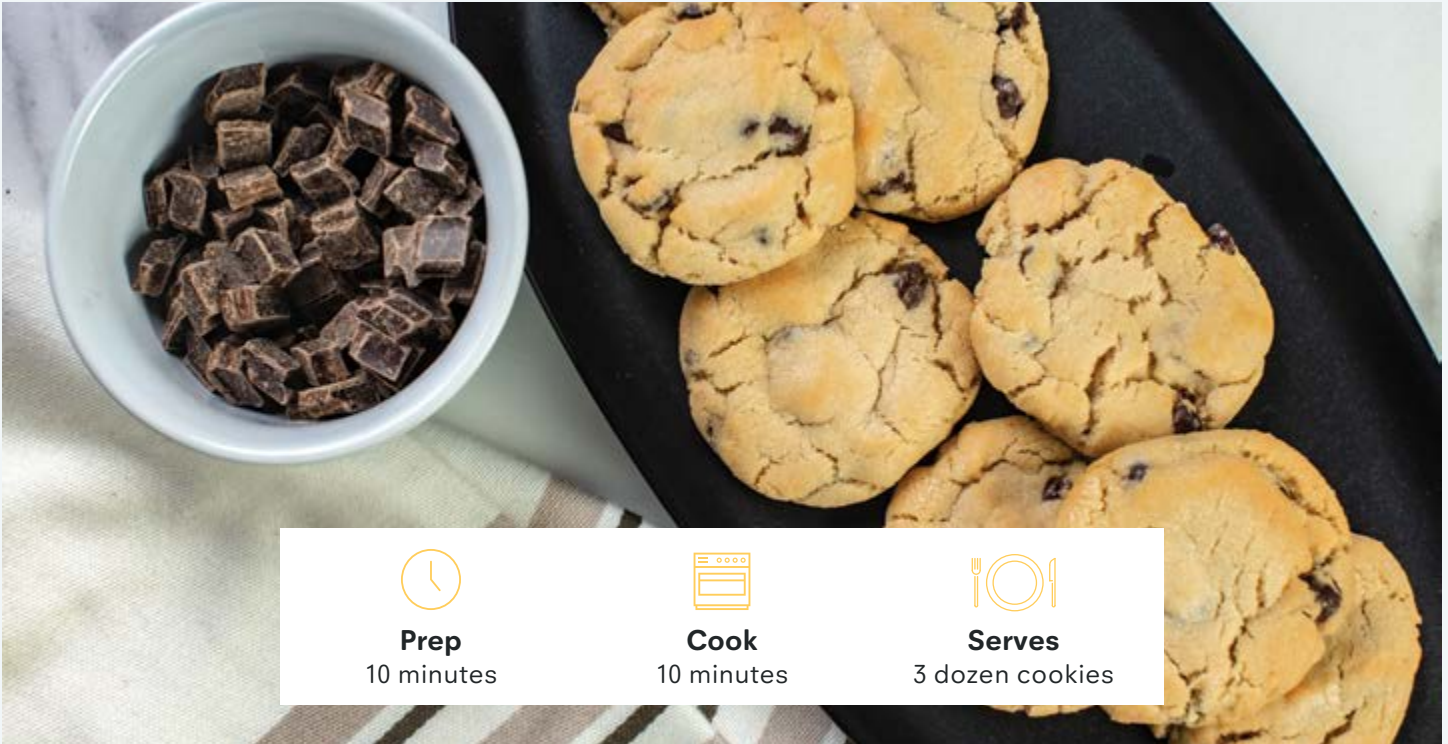
Call them what you like, these are anytime nibbles, munchies that satisfy the munchies. Each recipe can be made with or without cannabis, and each is delightful in its own way.

Recipes

- Toll in the House Cookies
- Chronic Cheesecake
- Seed Bread
- Power Gummies
- Coconut Apricot Nugs

Toll in the House Cookies

We love experimenting with recipes, riffing on classics. But sometimes it's dumb to mess with perfection; no insult meant to your favorite grandma, but Nestlé nailed the chocolate chip cookie. The only major change we've made here is to brown the butter; it adds a deeply nutty flavor that makes the famously homey recipe taste even more homey.



Ingredients

2 ¼ cups all purpose flour
1 teaspoon baking soda
1 teaspoon salt
1 cup infused butter, softened
¾ cup sugar
¾ cup packed brown sugar
1 teaspoon bourbon-based vanilla extract (not imitation flavor)
2 large eggs
2 cups semi-sweet chocolate chips

For those who feel nuts:

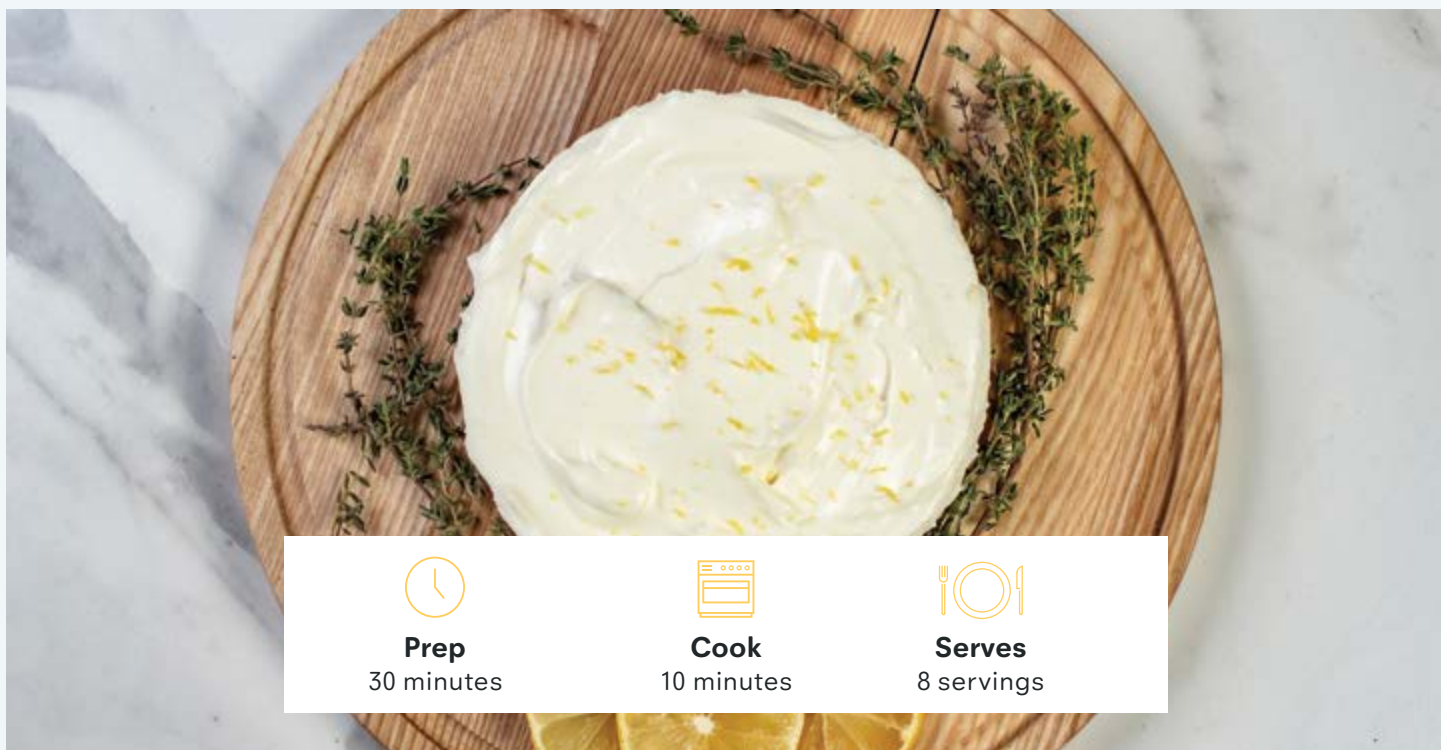
1 cup walnuts, pecans, or pistachios, stored for 1 week in an airtight container with spices of your choice. We recommend cardamom, nutmeg, star anise, coriander seeds, cumin seeds, or even uncracked black peppercorns.

Preparation

Preheat the oven to 375° Fahrenheit. Combine dry ingredients in a bowl and set aside. Heat a cast iron skillet over medium heat, then add the butter cut into slices (so it melts more evenly). Whisk the whole time it cooks, and when brown specks and a nutty smell arise, remove from the heat and pour into a mixing bowl. Then add the sugar, brown sugar, and vanilla extract. Mix with a mixer, or by hand with a fork if you're feeling strong, until creamy. Add eggs, one at a time, beating well after each addition. Gradually add the flour, stirring. Add chocolate chips and nuts. Drop by rounded tablespoon onto ungreased baking sheets and bake for around 10 minutes or until golden brown. Cool on a baking sheet for two minutes and, if humanly possible, eat while warm.

Chronic Cheesecake

This recipe, like everything inspired by Yotam Ottolenghi, is both gorgeous and delicious. We've tweaked it a bit to make it as easy as possible, spotlight the infused honey, and create a home-baked crust. Trust us, the cookie crumble crust is worth the extra steps, and makes this cheesecake a show-stopper.



Ingredients

The Crust

- 1 teaspoon real vanilla extract
- 1 egg
- 1 ½ cups of rolled oats, processed in a food processor
- 4 tablespoons sugar
- ¼ cup infused butter
- ½ teaspoon baking soda

The Cheesecake

- 2 cups no-fat Greek yogurt
- ¼ cup unsalted butter, melted
- 1 tablespoon fresh thyme
- 14 oz cream cheese
- ¼ cup powdered sugar
- Zest of 1 lemon
- 5 oz white chocolate, broken and melted
- 3 tablespoons infused honey

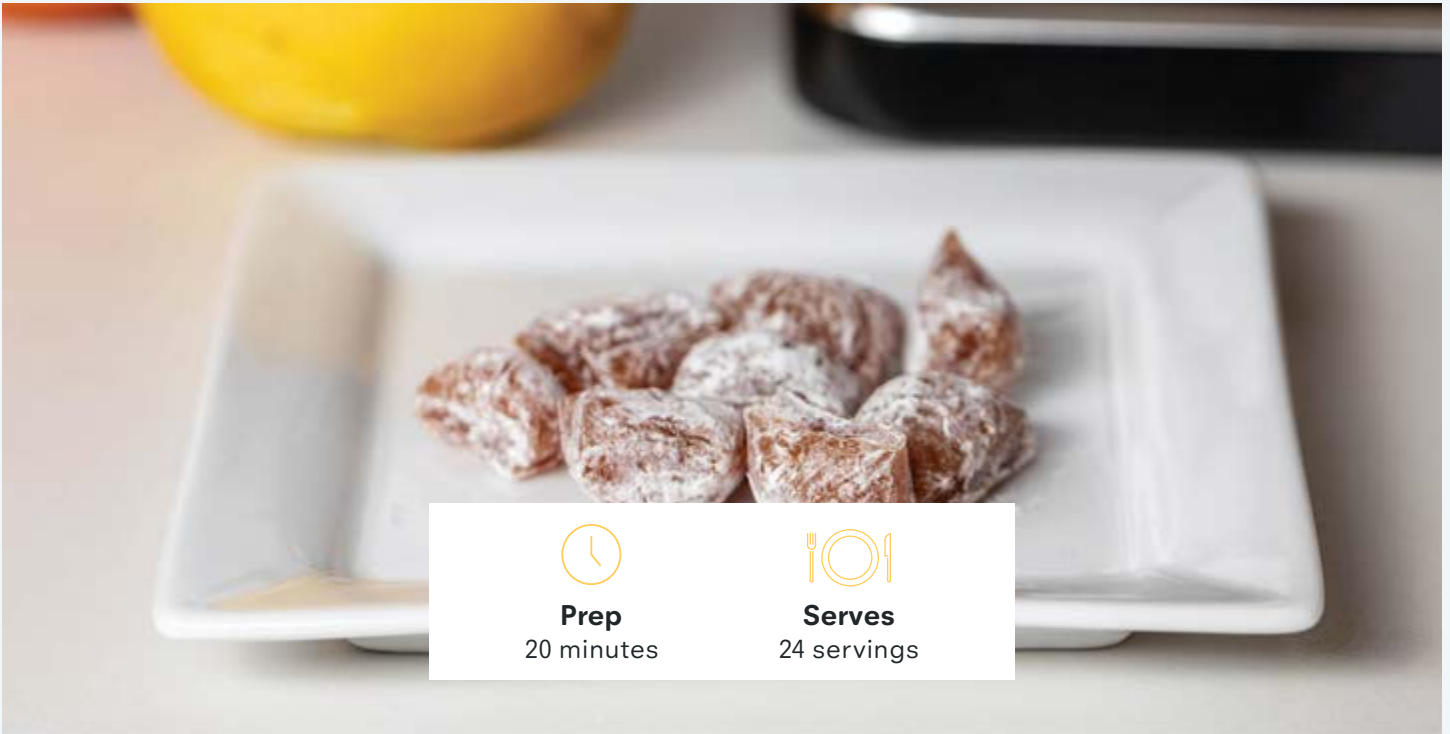
Preparation

For the crust, beat the eggs, vanilla, and sugar together then add softened infused butter and whisk. Fold in the oat flour and baking soda, then drop onto an ungreased cookie sheet like cookies. Bake for 10 minutes and cool. Pop a cookie in your mouth, just for giggles. Pop the rest of them into a clean, dry food processor, mix with the melted butter and 1 tablespoon of the thyme leaves. Line the bottom of a 9-inch springform pan with parchment paper, and press the crust flat in the bottom.

For the cheesecake, set a clean towel over a bowl and pour the yogurt right into it! Pull the sides of the towel together and squeeze out as much liquid as possible. Whisk the yogurt with the cream cheese, powdered sugar, and lemon zest until smooth. Melt the white chocolate in a heatproof glass bowl over a pan of gently simmering water (don't let the bottom of the bowl touch the water, or the chocolate will burn!). Stir as it melts, then fold it into the yogurt mixture and whisk. Spread over the crust and refrigerate for 2 hours. Drizzle with infused honey and the remaining thyme before serving.

Power Gummies

The almighty gummy. It's not just for Flintstones anymore, it's for getting bedrocked. There are as many recipes out there as there are colors in a bag of Haribos, but we've picked one that's super simple to make, delicious, and packs a punch.



Ingredients

1 6 oz package of your favorite flavor of Jello-O, Royal Gelatin, Jolly Rancher Gelatin, or generic gelatin mix

1 ½ cups orange juice

½ cup infused honey

¼ cup infused coconut oil

4 packets unflavored gelatin

Cornstarch to sprinkle

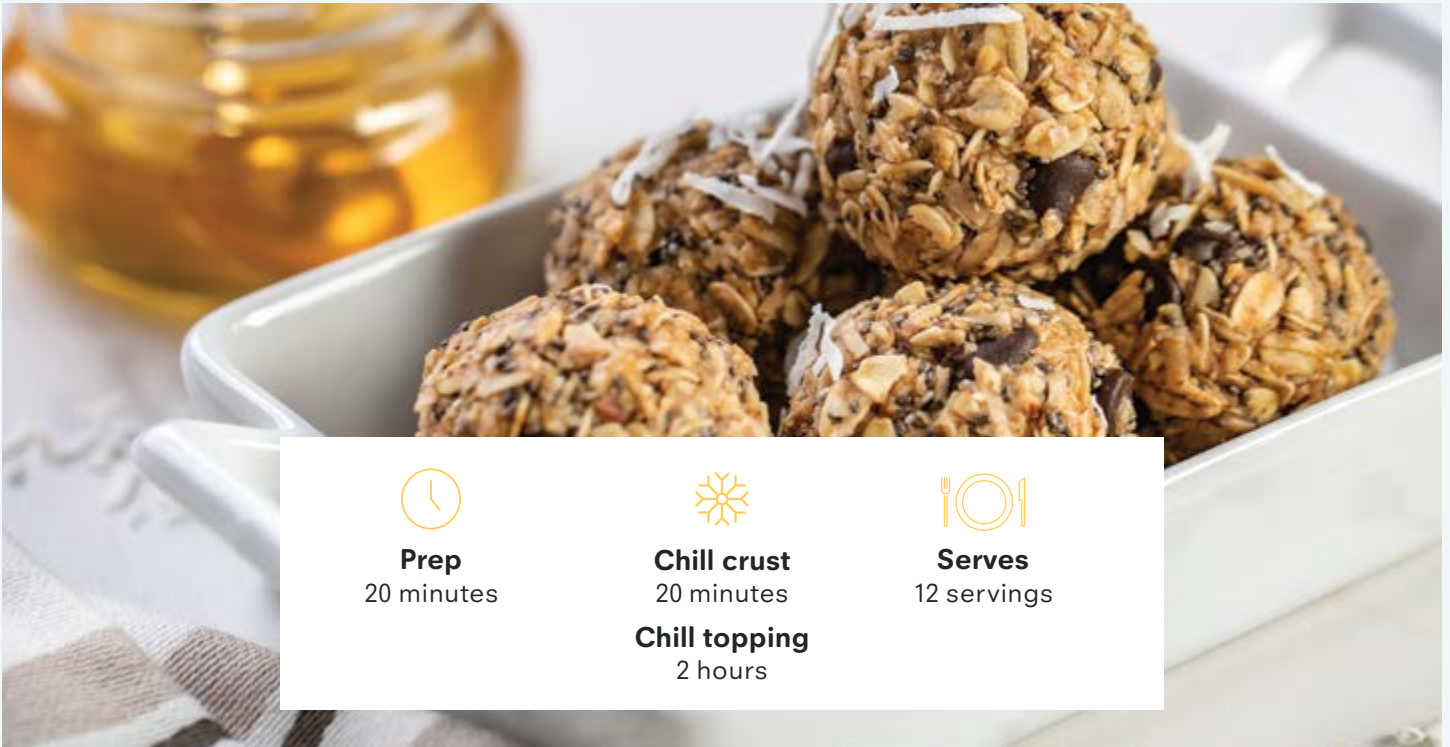
3 tablespoons infused honey

Preparation

Mix the flavored gelatin with 1 cup of orange juice in a saucepan, over low heat. Once it's combined, add the infused honey and infused oil, constantly whisking. With your free hand (or a cooking colleague) mix all four packs of unflavored gelatin with the rest of the OJ, and let it sit for 5 minutes. Add the OJ gelatin mixture into the pot and keep cooking over low heat, for 5 minutes. Don't stop whisking! Be sure to scrape the sides and bottom so none of the mixture burns. Pour everything into small silicone ice cube trays, to use as molds. Let them cool completely on the counter, then put them into the fridge. Let set for 1 hour, then pop them out of the tray into a bowl. Sprinkle them all over with corn starch, to keep from sticking to each other, and store in an airtight container.

Coconut Apricot Nugs

Remember no-bake desserts? Don't call it a comeback, call it a dessert treat that puts a smile on your face and a chill in your stride. All the flavor, but entirely vegan.



Prep
20 minutes



Chill crust
20 minutes
Chill topping
2 hours



Serves
12 servings

Ingredients

- 1 ½ cups roasted and salted cashews
- 1 cup unsweetened coconut
- ⅓ cup freshly squeezed lemon juice
- 1 cup dried apricots
- ½ teaspoon cardamom
- 3 cups of canned coconut cream
- ⅓ cup infused honey
- 1 teaspoon bourbon-based vanilla extract (skip the imitation flavor)
- Freshly sliced strawberries (optional)

Preparation

Ready to feel like a legit baker? Get out the parchment paper! Line a baking pan with it. In a food processor, combine cashews, half of the coconut cream, apricots, and cardamom. Pulse until a ball forms. Press it flat in your baking pan: this is your base crust, so make sure it's well packed. Chill in the refrigerator for 30 minutes. Next, heat the remaining coconut cream and honey in a big pot over medium-high heat; when it starts to boil, reduce and simmer for 10 minutes, then remove from the heat and whisk in the lemon juice, vanilla, and a dab of salt. Pour the mixture onto the crust, cover and chill for 2 hours. Serve chilled – and feel free to top with sliced fresh strawberries!



Get Your Fixins

Dressings & Cocktails



The Basic B

Ingredients

1 minced shallot
1 minced clove of garlic
1/2 cup infused olive oil
1/4 cup balsamic vinegar
1 teaspoon infused honey
Freshly ground salt and black pepper to taste



Frenchy Vinaigrette

A tangy option that pairs beautifully with bitter leaves like arugula and endive, or salads with meat, beans, eggs, and potatoes.

Ingredients

1 lemon, freshly squeezed
2 tablespoons dijon mustard
3 tablespoons infused olive oil
1/2 tablespoon apple cider vinegar
Freshly ground salt and black pepper, to taste

Fat Washed Cocktails

A savory, silky twist on your favorite cocktails. Fat washing started in the mid-aughts at New York's fabled speakeasy Please Don't Tell, with a Benton's bacon-infused Old Fashioned. You don't have to use bacon fat: any oil or butter works beautifully in any drink from a Bloody Mary to a Negroni. Or, drink the fat-infused spirit neat.



Ingredients

1 oz infused butter or fat
12 oz spirit of your choice
2 pint-size mason jars
Cheesecloth
Funnel

Preparation

Infuse into your base of choice, using the LÉVO. Once the infusion has run its course, pour the infused base into a jar of spirits, seal and shake. Let it sit for 3-4 hours, then freeze until all of the fat solidifies in a layer at the top. Scrape out the fat and toss it, then strain the spirit through a cheesecloth-lined funnel into a clean jar.

Cocktails



Old Fashioned

Ingredients

2 oz infused bacon fat-infused bourbon
½ oz simple syrup
2 dashes angostura bitters
Orange twist

Martini

Ingredients

2 oz gin
1 oz sherry
¾ oz olive brine
Lemon peel, expressed over the finished drink then discarded
3 olives, for garnish



Thank You

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