

Simple cannabis infused dishes that can be added to any meal:

Garlic Bread: HERB pg. 52

Garlic bread is a classic side dish. You can enjoy it alone as a pre-meal snack, drag it through your favorite marinara sauce, or dip it into the Turkey gravy that is a beloved Thanksgiving tradition. The garlic bread recipe found in HERB is as versatile as garlic bread can be. The recipe calls for small changes or additions that can be made so that it is the perfect match for the menu. Add some finely chopped fresh sage to give it a fall flare or just before you serve it, sprinkle it with freshly grated parmesan cheese for a salty/nutty finish. This recipe can easily be made with gluten free bread or pita bread and it is an enjoyable one no matter how you do it.

Bacon- Wrapped Dates: HERB pg. 59

Holiday parties are just around the corner and is the time to start planning. When you plan ahead you eliminate the headache and are able to enjoy the cooking experience as the host, trust me! Let's face it, the food is the focal point of any meal or party. The bacon-wrapped dates are a creative way to integrate a cannabis infused food to your tapas style menu. The salty and sweet contrast, with the varying textures, make them addictive. My suggestion is to make an infused and non-infused version for all of your guests to enjoy.

White Bean curry Dip: HERB pg.38

Try something new this year. Every party or gathering usually has a dip offering of some kind, and this dip will impress with its flavorful punch. The earthy spices and smooth bean puree combine beautifully into a low-dose cannabis infused dip option that can be enjoyed on naan bread, tortilla chips, or crudité alike. If you are leaning toward a crudité platter, I suggest you add some crisp fresh vegetables that are seasonal, local and unique. For example thinly slicing radishes, to serve alongside the dip, adds a crisp, refreshing, and slightly spicy counterpoint to the smooth and creamy curry dip.