

CBD MARGARITA

Ingredients:

- 1 1/2 ounces of your preferred tequila – Casamigos is a good one!
- 1 1/2 ounces triple sec
- 1 1/2 ounces lime juice
- 1 dropper full spectrum CBD tincture
- 1 oz fresh lime juice
- ½ oz agave nectar
- 1 lime Slice
- Salt or Tajin for the rim if you like them spicy

Steps for Mixing:

1

Simply mix all of the ingredients above into a margarita glass (or increase the recipe and mix it in a pitcher) and you're good to sip.



CBD HORCHATA

Ingredients:

- 1 Cup Rinsed Uncooked White Rice
- 4 Cups Warm Water
- 1/2 Cup Whole Milk
- 2 Tsp Vanilla Extract
- 1/2 Tsp Almond Extract
- 1/2 Tsp Cinnamon
- 1/4 Cup Sugar
- 4 full droppers of unflavored, Isolate CBD Oil tincture

Steps for Making:

1

In a blender, combine the rice and water. Blend until the rice is broken up. Let this sit overnight.

2

Pour the mixture over a fine metal colander and into a pitcher. Throw away leftover rice bits.

3

Add milk, vanilla, almond, cinnamon, sugar, and 1ml of tincture per serving.



CBD GUACAMOLE

Ingredients:

- 3 avocados
- 1-1/2 tablespoons fresh lime juice
- 1 large Roma tomato
- 1/4 cup cilantro
- 1 garlic clove
- 1/2 teaspoon salt (or more, to taste)
- 1 to 2 teaspoons minced jalapeño or Serrano pepper, with seeds and membrane removed.
- CBD oil in desired strength

Steps for Making:

1

Cut avocados in half and remove pits. Scoop out and add to the bowl.

2

Add lime juice. Mash with fork until creamy but still chunky.

3

Add tomato, cilantro, garlic/salt, and diced peppers. Adjust to taste.

4

Fold in lost range.® CBD, mixing evenly. Serve immediately.



CBD FRUIT SALAD

Ingredients:

- Fresh Fruit
- 16 oz Strawberries
- 8 oz Blueberries
- 4 oz peeled + chopped Orange
- 4 oz peeled + chopped Kiwi
- CBD Honey Lime Glaze
- 1 tbsp Lime Juice
- 1 tbsp lost range.® CBD Whipped Honey

Steps for Making:

- 1 Gently wash, then pat the berries dry and place in a large bowl.
- 2 Add lime juice. Mash with fork until creamy but still chunky.
- 3 Separate the servings of the berry fruit salad and pour CBD honey lime glaze over each serving. We suggest 2 teaspoons of CBD honey lime glaze over each serving of fruit. This is roughly 12.5 mg of CBD per serving.



CBD CHURROS

Ingredients:

For the Churros:

- 1 1/2 Tablespoons white sugar
- 1 cup water
- 1/2 teaspoon salt
- 2 Tablespoons vegetable oil,
- 1 cup all-purpose flour
- 1/2 cup white sugar and 1 1/2 teaspoons ground cinnamon

For the CBD Chocolate Sauce:

- 3 1/2 ounces dark chocolate
- 1/2 cup heavy cream
- 1-2 full droppers of Full Spectrum Peppermint CBD

Steps for Making:

1

Whisk water, sugar, salt and vegetable oil in a small saucepan over medium heat.

2

Remove from heat and stir in flour until a smooth ball forms.

3

Heat 3-4 inches of vegetable oil in a stockpot (375°F).

