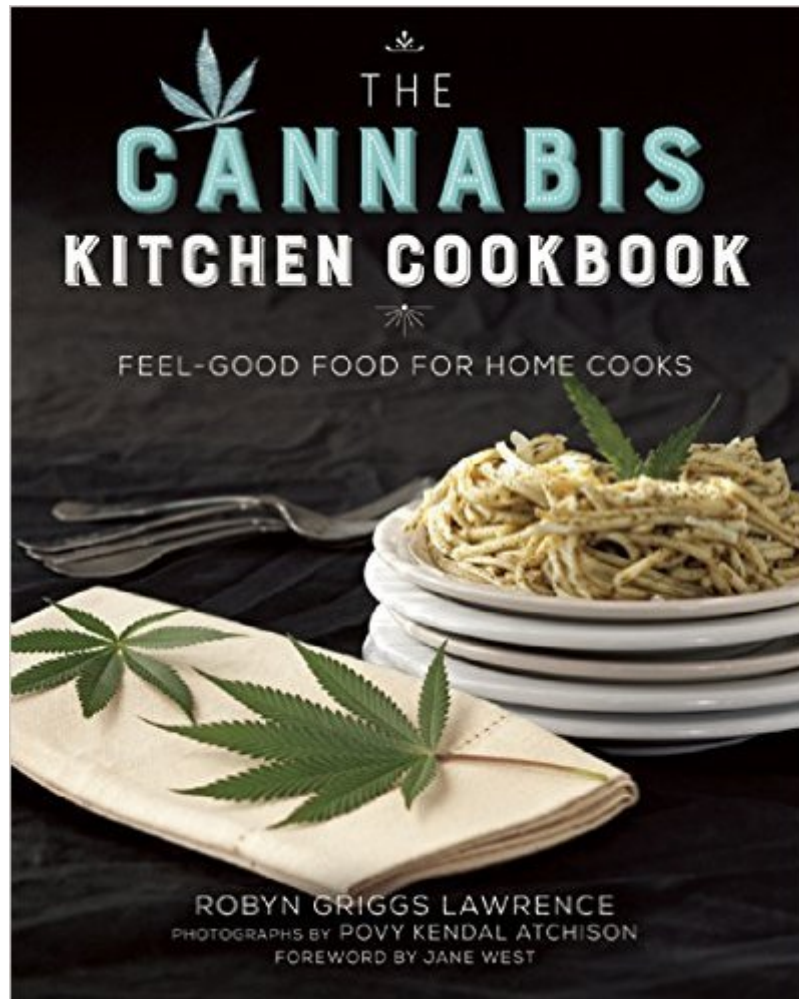


The book was found

# The Cannabis Kitchen Cookbook: Feel-Good Food For Home Cooks



## Synopsis

An Upscale Cookbook for Enthusiasts of All Skill Levels That Approaches Cannabis as an Ingredient to Explore Cannabis is one of the hottest ingredients to hit the culinary world, and cannabis-infused food is an evolving art and science. In *The Cannabis Kitchen Cookbook*, chefs in the know from Amherst to Anaheim share their secrets for infusing everything from oil and agave to soups and cocktails with this once taboo ingredient. Covering every meal from brunch to late-night cocktails and snacks, *The Cannabis Kitchen Cookbook* approaches cannabis as yet another fine ingredient to be studied and savored, like a great wine, a premium cigar, gourmet chocolate, or single malt scotch. With more than one hundred fully tested recipes from experienced professional chefs, *The Cannabis Kitchen Cookbook* guides readers through the process of making fresh, tasty, and healthy home-cooked meals using cannabis as the main additive. The cookbook also provides step-by-step instructions on preparing cannabis for use in the kitchen as well as advice on personalizing dosage for different tastes. Tips for trimming, processing, storing, and preserving cannabis are included along with a "buyer's guide" that sheds light on the many varieties of cannabis flavor profiles, showcasing strains based not only on feel-good levels, but more importantly, taste-good levels. Contributors to this Collection include . . . Leslie Cerier; Mike DeLao; Scott Durrah; Joey Galeano; Rowan Lehrman; Andie Leon; Catjia Redfern; Herb Seidel; Donna Shields; Grace Gutierrez; Lucienne Bercow Lazarus; Emily Sloat; Rabib Rafiq; Chris Kilham. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

## Book Information

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## Customer Reviews

The timing of the release of this publication coincides with the legalization of marijuana in the great United State of Oregon. That said, at the time of this writing, there are only two other states that have legalized possession of marijuana and to my knowledge, neither Colorado nor Washington risked writing into their laws the legality of actually growing your own plants. This makes Oregon unique due to the fact that if you grow your four plants, you will have plenty of leaves to use for applying to cooking recipes. You don't have to commit all that high dollar bud to your oils and tinctures. Enter the "Cannabis Kitchen Cookbook." But you must know -- This is not just a cookbook; it is a first class primer for the beginner who will find SO much information in the first chapter of the book, simply titled, "The Plant." Robyn Griggs explains everything you'd want to know about this fascinating plant, how it grows, what all its parts contain. She explains the differences between Indica, Sativa and Ruderalis (Ruderalis?! - Nevuh hoid 'o da bum.) She covers hemp, cannabinoids, THC, CBD (another new one for me), and terpenes (is this where terpinetine comes from? Just kidding!). Her book discusses how cannabis grows, how to store it and how to process it. She covers where to buy it, how to buy it and gives some great tips on what to look for when you purchase marijuana so that you can become educated on some things to look out for. Next, she pops out a nice little section on -- if I may -- "pot pedigrees," detailing a tight list of "Favorite Cooking Cultivars." Wow. Put simply, you can now shop for specific characteristics chosen for YOUR specific ailments or experience wishes. I had no idea. Ms.

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