

# Summer Edible Recipes

With summer approaching, plans of picnics, camping, boat rides and beach days are imminent. These summer recipes will take your edible game to the next level.

## Corn, Avocado and Black Bean Salad

### Vegetables:

- 2 cups corn (fresh or thawed frozen)
- 30 cherry tomatoes, cut in half
- 1 15 oz. can black beans, rinsed and drained
- 2 avocados, diced
- 1 red onion, diced
- ¼ cup cilantro, chopped

### Dressing:

- 2 T cannabis infused olive oil
- 1 lemon, juiced
- 1 tsp. cumin
- ½ tsp salt
- ½ tsp black pepper, ground

Prepare all the vegetables and add to a large serving bowl. In a separate bowl, whisk together dressing ingredients. Pour over veggies, let rest for 10 minutes. Serve with chips, on a salad or by itself!

## Coconut Mango Slushie

- 1 cup canned coconut milk (full fat recommended)
- 3 cups diced mango
- 3 tablespoons honey
- 1 cup ice
- cannabis coconut oil

Melt your cannabis coconut oil and combine with coconut milk. Add all ingredients to blender, puree until smooth. Serve and enjoy!

Note: Mango contains high level of the terpene myrcene, which potentiates cannabis, increasing its effects and duration.

## S'mores Bar

- 2 cups graham cracker crumbs
- 1 stick unsalted cannabutter
- 6 chocolate bars

- 10 oz bag mini marshmallows

Pre-heat oven to 275. Grease 8×8" pan (line with parchment paper for easier clean-up). Melt your cannabutter, cool slightly. Combine your cannabutter and graham cracker crumbs in a small bowl. Press your crumb mixture into the bottom of the pan using the back of a spoon or bottom of a cup. Break up and evenly disperse your chocolate on top of the crumb layer. Top with mini marshmallows. Bake in oven for 10-15 minutes or until chocolate is melted and marshmallows are slightly melted. Cool, slice and serve!