

Cannabis Cuisine - Cooking with THC, CBD, Kief &an

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Synopsis

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Think beyond the classic pot brownies. Marijuana edibles are so much more sophisticated than years ago when the world was first experimenting with weed. Occasions where you are traditionally cooking for, and entertaining guests can now be taken to the next level when you introduce cannabis. Cannabis can be the star of your next special occasion, multi-course gourmet meal. Thanksgiving, Christmas, Mother's Day, and even backyard barbecues are venues to showcase this herbal powerhouse. When you choose to incorporate THC and CBD infused dishes, you are not just making delicious food, you are presenting your guests with enhanced health benefits. If you are a fan of cannabis edibles, you will definitely love this audiobook. I have put my soul and heart into creating content that will not only show you how to prepare unique cannabis foods but will also elevate your cooking game to a whole new level. This book is written with the aim of bringing out the beauty of cannabis and discounting myths that are not founded on any research. I have done in-depth research on cannabis, its uses, dosage, and other aspects that you will find vital in your cooking. This is more than just a cookbook; this audiobook is a mini-course in cannabis culinary art. In this audiobook, we will cover three main sections divided into six sections. We will start by looking at the basic facts about cannabis. The audiobook outlines what cannabis is, the different types of cannabis, forms of cannabis, and provides clear-cut differences between Hemp, CBD, and THC. In the second part of the audiobook, I introduce you to cannabis consumables. In this section, we look at the ways in which you can consume cannabis with a detailed focus on food preparation. We will look at the best practices in cannabis consumption and examine the side effect of consuming cannabis in the wrong way. In the third section, we get deep into food preparation with cannabis. The audiobook has outlined over 20 unique recipes in various food types. We have covered all

types of foods with full course meals, meals from other parts of the world, barbeque options, snacks/sweet eateries, and breakfast/brunch. Each set of multi-course recipes includes appetizers, a main course, a side dish, and a dessert.

It's about the entire culinary experience, not just getting high.

I believe you will find real value in the information presented in this audiobook. It is easy to listen and conversational, as the scientific aspects of weed have been easily explained in general terms. You don't have to be a chemist to understand this audiobook!

You will learn everything you need to know about marijuana consumption, even information that you never knew you needed.

- Defining cannabis and its components
- An in-depth discussion about THC vs. CBD
- What strains of weed exist and how they taste and act in foods
- What are the different forms of cannabis and how to consume them
- A discussion about kief, its uses, and forms
- How to obtain consumable cannabis extracts
- How to make and use cannabutter
- General ways to include cannabis in food
- How to create cannabis-infused drinks
- Ways to deal with dosage
- How to help someone who is overdosing or can't handle the high
- 20+ unique, specific recipes for special occasion dishes using cannabis

The real gem of the entire audiobook is that you will learn how to create consumable cannabis in fresh, classy, fun, and funky ways.

Reader's comments

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