

Free educational hosting companion

Cannabis Aware Hosting - Zero Proof Pairings

FREE educational companion • uninfused drinks, ordinary food pairings



Three featured recipes from this collection

PUBLIC SAMPLE - 2 RECIPES

The complete edition has 12 recipes. This sample contains the first two.

Development edition 1.2.0 - recipes not kitchen tested.

Junction Table by CrownThrive, LLC

AI-generated realistic food artwork; not a photograph or tested result.

Contents

PUBLIC SAMPLE - this file includes two recipes, not the complete twelve-recipe cookbook. The full edition adds the remaining ten recipes, techniques, menus, shopping list, and planning pages.

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Make this kitchen yours

This free educational cannabis-aware hosting companion pairs ordinary food flavors with uninfused, alcohol-free drinks; there are no infused recipes. Pairing means taste alongside food, never a promise to change impairment or health. Inform guests in advance, label every drink uninfused, and keep the kitchen and designated driver sober. Do not mix alcohol with cannabis. Any household cannabis stays locked in labeled original packaging away from children, pets, and food service. For suspected human poisoning in the United States, call Poison Control at 1-800-222-1222; call 911 for an emergency. Recipes are original development editions, not kitchen-tested. Clean glasses support clear choices.

Recipe development edition 1.2.0 - October 30, 2026. Original editorial recipes; not kitchen tested. Timing is an estimate. Check appliance instructions, package directions and safe internal temperatures. No nutrition or medical benefit is claimed. Allergen notes are ingredient based and do not certify freedom from cross contact. Check every label and substitution.

Original development edition; recipes have not been kitchen-tested and no nutrition analysis is claimed. Prep times are active work; cooling, chilling, steeping rests, and freezing may require additional time as directed.

Free educational companion; no cannabis goods are offered.

AI-generated photorealistic culinary artwork interprets the listed recipes. These are not documentary photographs, kitchen-test evidence, or a guarantee of finished appearance. Follow the measured recipe and safety checks.

Food safety and ingredient labels

Use a food thermometer: poultry 165°F; ground beef, pork and lamb 160°F; whole beef, pork and lamb cuts 145°F followed by a 3 minute rest; fish 145°F. Reheat leftovers to 165°F. Keep the refrigerator at 40°F or below. Refrigerate perishables in shallow containers within 2 hours, or 1 hour above 90°F. Most cooked leftovers keep 3 to 4 days; follow a shorter recipe limit. Thaw in the refrigerator, cold water or microwave, never on the counter. A freezer keeps food cold; it does not sterilize it. Wash produce under running water and keep raw meat and its tools away from ready to eat food.

Use standard US cups and spoons unless a weight is given. Oven temperatures are Fahrenheit. One tablespoon equals 3 teaspoons; one US cup equals 16 tablespoons. Spoon flour into a cup and level it.

These are original development recipes, not kitchen-tested; no nutrition figures are claimed. Use pasteurized milk and juice. For guests at higher risk of foodborne illness, choose pasteurized juice instead of freshly squeezed juice. Wash produce under running water. Frozen fruit is not made safe by freezing: use ready-to-eat fruit, or cook it as its package directs and chill before blending. Refrigerate prepared drinks at 40°F or below within two hours, and use within one to two days.



Roasted Orange Sparkling Pairing - AI-generated realistic food artwork, not a photograph or tested result.

Roasted Orange Sparkling Pairing

2 drinks | Prep: 12 minutes | Cook: 12 minutes

Ingredients

- 1 medium orange, washed and cut into 6 wedges
- 2 teaspoons brown sugar
- 1 tablespoon pasteurized lemon juice
- 1/2 cup cold water
- 1 cup chilled sparkling water
- 1 cup ice

Method

1. Heat oven to 425°F. Put orange wedges on a lined tray, sprinkle cut surfaces with brown sugar, and roast for 12 minutes until lightly colored.
2. Cool promptly. Squeeze the cooked wedges through a sieve into a jug, discarding peels and seeds; stir in lemon juice and cold water.

3. Divide ice and orange base between two glasses, top each with 1/2 cup sparkling water, and fold once. Label uninfused and alcohol-free; serve immediately alongside ordinary food.

Cook's tip

Pairs by flavor with uninfused roasted potatoes or chicken; it is not intended to alter cannabis-related impairment.

Substitution

Replace roasted orange with 1/2 cup pasteurized orange juice, omitting the roasting and brown sugar.

Storage

Serve promptly. Refrigerate covered at 40°F or below within 2 hours (1 hour above 90°F); use within 1 day. Add fresh ice and carbonation only at service.

Ingredient allergen notes

No major allergens identified in the listed ingredients. Check labels and cross contact.

Toasted Cumin Tomato Cooler

2 drinks | Prep: 12 minutes | Cook: 2 minutes

Ingredients

- 1 1/2 cups pasteurized tomato juice
- 1/4 teaspoon cumin seeds
- 1 tablespoon pasteurized lemon juice
- 1/4 cup cold water
- 1/8 teaspoon fine salt
- 1 cup ice

Method

1. Toast cumin seeds in a dry small skillet over medium-low heat for 1-2 minutes, shaking until fragrant; do not let them burn.
2. Cool seeds briefly and crush with a mortar or the back of a spoon. Whisk into tomato juice with lemon juice, water, and salt; strain if preferred.
3. Divide ice and savory cooler between two glasses. Stir thoroughly, label uninfused and alcohol-free, and serve with spoons for remixing any settled cumin.

Cook's tip

Pairs by flavor with the uninfused black bean quesadilla or corn salad; use no alcohol-based seasoning.

Substitution

Replace cumin seeds with 1/8 teaspoon ground cumin and omit toasting.

Storage

Serve promptly. Refrigerate covered at 40°F or below within 2 hours (1 hour above 90°F); use within 1 day. Add fresh ice and carbonation only at service.

Ingredient allergen notes

No major allergens identified in the listed ingredients. Check labels and cross contact.

Edition, use and support

One household recipient may keep, download and print this edition for personal household use. You may cook and adapt the recipes. Do not resell, redistribute, upload the book publicly or sublicense its text, layouts or files. Copyright and other rights are not transferred. Online access follows the published refund and dispute policy.

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Original development edition; recipes have not been kitchen-tested and no nutrition analysis is claimed. Prep times are active work; cooling, chilling, steeping rests, and freezing may require additional time as directed.

Gretna Junction - CrownThrive, LLC - Go Flipbooks publishing lane. Support and corrections: contact@crownthrive.com. <https://gretnajunction.com/support>

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Safety references

FoodSafety.gov • safe cooking temperatures

<https://www.foodsafety.gov/food-safety-charts/safe-minimum-internal-temperatures>

USDA FSIS • leftovers and food safety

<https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/leftovers-and-food-safety>

CDC • cannabis and poisoning

<https://www.cdc.gov/cannabis/health-effects/poisoning.html>

CDC • cannabis and driving

<https://www.cdc.gov/cannabis/health-effects/driving.html>

<https://www.cdc.gov/cannabis/health-effects/poisoning.html>

<https://www.cdc.gov/cannabis/health-effects/poisoning.html>

<https://www.cdc.gov/cannabis/health-effects/driving.html>

<https://www.cdc.gov/cannabis/health-effects/driving.html>

CDC: Cannabis and Poisoning

<https://www.cdc.gov/cannabis/health-effects/poisoning.html>

Supports locked childproof storage away from children and pets and U.S. Poison Control/911 contacts. Original packaging, informed guests, separate food service, and a sober kitchen are hosting procedures in this companion.

CDC: Cannabis and Driving

<https://www.cdc.gov/cannabis/health-effects/driving.html>

Supports avoiding driving after cannabis use and arranging a designated driver who uses neither alcohol nor drugs. This companion keeps the gathering alcohol-free.

Sources checked October 4, 2026. Original recipes are separate from these safety references.

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Pair ordinary food flavors with uninfused zero-proof drinks.

Cannabis Aware Hosting - Zero Proof Pairings is a FREE educational companion with twelve ordinary, uninfused, alcohol-free drinks. Roast orange wedges before squeezing a sparkling citrus base, blend and strain cucumber with mint and lime, or simmer peach and ginger for a thicker cooler served with a spoon. Suggested food pairings describe flavor alongside ordinary uninfused dishes. Advance guest communication, clear drink labels, disclosed ingredients, and sober kitchen and transport arrangements sit beside the recipes. Two gathering menus and a first-menu shopping list help organize preparation and service. Pairings concern taste; they make no promise to change impairment. The collection contains no infused recipes.

- Roast sugared orange wedges, squeeze through a sieve, and add fizz last for Roasted Orange Sparkling Pairing.
- Blend and strain a cucumber base, then finish with torn mint for Minted Cucumber Lime Water.
- Simmer peach and ginger, chill, and blend for Ginger Peach Spoonable Cooler.

PUBLIC SAMPLE: two recipes only; the full edition has twelve.



Ginger Peach Spoonable Cooler

AI-generated realistic food artwork