



Citrus Caramel Apple Cider

By Travis Petersen - The Nomad Cook

Steps

1. In a medium sized pot add the apple cider, orange juice, brown sugar, cinnamon stick, large wedge lemon peel, vanilla pod, cloves and allspice.
2. Bring to a boil and reduce it to a simmer for 10 minutes uncovered.
3. Pour through a mesh strainer twice into another bowl to separate the cider from the aromatics.
4. Drizzle with caramel and garnish with lemon peel twirl.

Chef's Prep Notes:

Peel your lemon; make one thin twirl peel and one large wedge peel. Split vanilla pod. Preheat your caramel toffee.

Ingredients

- 12 oz apple cider
- 4 oz orange juice
- 1 tbsp brown sugar
- 1 lemon peel
- ½ cinnamon stick
- ½ vanilla pod
- ½ tsp whole cloves
- ½ tsp allspice powder
- caramel toffee to drizzle





BC Organic Apple Toffee Indica Hybrid	THC: 18-24%	Terpenes: >3%	Fall 2020
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Terpenes in Apple Toffee

Terpenes are known as the aromatic properties that give cannabis its distinct smells—from floral and earthy notes to musky and citrusy ones. The following are found in Simply Bare's BC Organic Apple Toffee cultivar.

The terpene **Limonene** delivers a unique, fresh aroma that can be quite energizing. Limonene is also found in citrus fruits, mint and juniper, to name a few, and the lemon peel in this recipe reflects this terpene perfectly, with its fresh, citrus punch to the nose!

Caryophyllene can be found in aromatic oils like rosemary and clove; in nature it's most commonly found in hops, black pepper, oregano and basil. Cannabis strains with high levels of this terpene deliver a spicy, funky warmth to the nose, similar to cinnamon and cloves.

Humulene is found in a wide variety of plants and has been used for centuries in holistic Eastern medicinal practices. Both hops and cannabis share this common terpene, which gives subtle earthy, woody, and spicy notes and a distinct taste.

Farnesene is most commonly found in fruit coatings like apple skins, and it's mainly responsible for the familiar "green apple" aroma.



Sweet Tea Sparkling Apple Cider

By Travis Petersen - The Nomad Cook

Steps

1. Add the apple cider, chilled black tea, cinnamon, star anise and clove to a pitcher.
2. Chill in the fridge for an hour.
3. Stir and then pour into champagne flutes.
4. Top with Prosecco.

Ingredients

- 7 oz apple cider
- 5 oz unsweetened black tea
- 1 cinnamon sticks
- 1 star anise
- 1 clove
- Prosecco

Chef's Prep Notes:

Make the unsweetened black tea and let it cool. Combine with apple cider and spices in a pitcher and place in the fridge to chill for one hour.





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The terpene Limonene delivers a unique, fresh aroma that can be quite energizing. Limonene is also found in citrus fruits, mint and juniper, to name a few, and the lemon peel in this recipe reflects this terpene perfectly, with its fresh, citrus punch to the nose!

Caryophyllene can be found in aromatic oils like rosemary and clove; in nature it’s most commonly found in hops, black pepper, oregano and basil. Cannabis strains with high levels of this terpene deliver a spicy, funky warmth to the nose, similar to cinnamon and cloves.

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Honey Apple Cider

By Travis Petersen - The Nomad Cook

Steps

1. In a medium sized pot add your apple cider, apple juice, grapefruit peel, rosemary, cinnamon sticks and nutmeg.
2. Bring to a boil and reduce to a simmer uncovered for 10 minutes.
3. Pour into another bowl through a strainer twice to discard the aromatics.
4. Add honey to taste.
5. Finish with sliced apple garnish.

Chef's Prep Notes:

Peel your grapefruit. Prepare thinly sliced apple garnish.

Ingredients

- 12 oz apple cider
- 4 oz apple juice
- 1 grapefruit peel
- 3 rosemary stems
- 2 cinnamon sticks
- ½ tsp nutmeg
- Honey
- Apple





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The terpene Limonene delivers a unique, fresh aroma that can be quite energizing. Limonene is also found in citrus fruits, mint and juniper, to name a few, and the lemon peel in this recipe reflects this terpene perfectly, with its fresh, citrus punch to the nose!

Caryophyllene can be found in aromatic oils like rosemary and clove; in nature it's most commonly found in hops, black pepper, oregano and basil. Cannabis strains with high levels of this terpene deliver a spicy, funky warmth to the nose, similar to cinnamon and cloves.

Humulene is found in a wide variety of plants and has been used for centuries in holistic Eastern medicinal practices. Both hops and cannabis share this common terpene, which gives subtle earthy, woody, and spicy notes and a distinct taste.

Farnesene is most commonly found in fruit coatings like apple skins, and it's mainly responsible for the familiar "green apple" aroma.