



GIVING DANKS

*An Infused Holiday Recipe Sampler
Powered by Ripple Dissolvables*

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GIVING DANKS

There's the picture-perfect holiday celebration you imagine in your dreams. **Then there's what actually happens.** Like when Uncle Jeff decided to bring his new “special” friend to the party, unannounced. Or when the frozen turkey never really thawed inside. Or [insert your latest cringey holiday memory here].

This year, stay above it all by cooking holiday happiness right into the menu! Try one, or a few, of these easy recipes to share at the grown-ups' table. Each takes a holiday classic and makes it even better, with your choice of Ripple Dissolvables—the cannabis products that love food as much as you do!

Unflavored, water-soluble, and faster-acting than the rest, Ripple Dissolvables disappear into any food or drink, adding **THC + CBD** in just the right amounts. No weird flavors or oil slicks. Just great eating and drinking, with **a little extra to take the edge off whatever the holiday brings.**

So go ahead and **make anything on your holiday table an edible.**

And bring it, Uncle Jeff.

Remember your manners.

It goes without saying but we'll say it anyway: These recipes are for informed, like-minded adults, so please make sure everyone knows what they're digging into. We've calculated the THC + CBD levels for every recipe to make it easy. Sorry for the buzzkill—and happy cooking!



Chillin' Cheese Ball

Serves 10

Get that holiday spirit off to a great start by serving an app with benefits.

For 1.5mg THC/1.5mg CBD per serving, use 3 packets Ripple Balanced

For 1mg THC per serving, use 1 packet Ripple Pure

Directions:

In a large mixing bowl with a spatula, thoroughly combine the cream and cheddar cheeses, Ripple, horseradish, honey, and cayenne until well blended. Lightly grease your hands and shape the mixture into a ball.

Spread the almonds or pecans into a shallow bowl, and roll the ball in the nuts to coat it all over. Cover with plastic wrap and refrigerate until firm, at least 2 hours. Serve with crackers (regular or gluten-free).

Ingredients:

- 12 ounces (1½ bricks) regular cream cheese (do not use low-fat)
- 1 cup shredded extra-sharp cheddar (about 5 ounces)
- 3 packets **Ripple Balanced**, or 1 packet **Ripple Pure**
- 1 tablespoon prepared horseradish
- 2 teaspoons honey
- ¼ teaspoon cayenne pepper, or more to taste
- 1½ cups sliced almonds or finely chopped pecans



Hashed Potatoes

Serves 10

For pure potato goodness, leave the skins on and let the Ripple in.

Make it vegan: Swap ½ cup olive oil and ¼ cup coconut oil for the butter, and your favorite plant-based milk for the whole milk.

For 1mg THC per serving, use 1 packet Ripple Pure

For 2mg THC per serving, use 2 packets Ripple Pure

Directions:

Put the potatoes in a large pot with enough water just to cover.

Bring to a boil, add a good pinch of salt, reduce heat and simmer, uncovered, until tender, 20-25 minutes.

Drain and return potatoes to the pot and place over medium-high heat.

Shake the pot for a few minutes to dry the potatoes.

Remove from heat and mash the potatoes, leaving plenty of luscious lumps.

Stir in the butter, milk, and Ripple and mash until evenly mixed and smooth-ish.

Stir in the scallions, season with salt and pepper (and maybe a little more butter, cuz it's Thanksgiving).

Ingredients:

- 6 pounds red potatoes, scrubbed and cut into 2-inch chunks
- Salt
- 1½ sticks (¾ cup) unsalted butter, cut into chunks
- 2 cups whole milk, warmed
- 1-2 packets **Ripple Pure**
- 2-4 scallions, chopped, or a handful of snipped chives (optional)
- Freshly ground pepper, to taste



Wavy Gravy

Serves 10 (about 1/3 cup per serving)

Gravy for the people! This veg gravy makes everything better, from turkey to tofu. Use your favorite plant-based creamer (we like almond) instead of half-and-half, and let vegans join the party too.

For 1.5mg THC/1.5mg CBD per serving, use 3 packets Ripple Balanced

For 1mg THC per serving, use 1 packet Ripple Pure

Directions:

In a large skillet, heat oil over medium-high heat. Add onion and mushrooms; cook, stirring, until well browned, about 10 minutes.

Sprinkle in flour and cook, stirring, 2 minutes. Slowly whisk in the vegetable stock and simmer until thickened, about 2 minutes. Stir in miso, soy sauce and pepper. Carefully transfer to a blender or food processor in batches and puree until smooth, adding a little water if needed to desired consistency. (If you like your gravy really smooth, pass the mixture through a fine-mesh strainer.)

Return to the pot and stir in the half-and-half or creamer and the Ripple. Heat through and serve.

Ingredients:

- ½ cup extra-virgin olive oil
- 1 small onion, finely chopped
- 1 (8 ounce) package sliced button mushrooms
- ½ cup all-purpose flour
- 1 quart vegetable stock, preferably homemade
- 1 tablespoon white miso
- 1 teaspoon soy sauce
- Freshly ground black pepper, to taste
- 1 cup half-and-half or dairy-free creamer
- 3 packets **Ripple Balanced**, or 1 packet **Ripple Pure**

Scooby Snacks Stuffing

Serves 10

We put everything we love into this stuffing, plus our fav ingredient. It makes enough to stuff a big-a\$\$ (14-18 pound) turkey; if yours is smaller, bake the extra (or all of it) in a baking dish.

Make it vegetarian: swap meatless breakfast sausage and vegetable broth for their carnivore versions.

For 2mg THC per serving, use 2 packets Ripple Pure

For 1.5mg THC/1.5mg CBD per serving, use 3 packets Ripple Balanced

Directions:

Brown the sausage in a large skillet. Remove with a slotted spoon and place in a large bowl with the bread cubes.

Add the onion and celery to the pan and cook, stirring occasionally, until tender, about 10 minutes. Add the cooked vegetables to the bowl.

Stir in the apples, nuts, parsley, sage, and thyme, salt and pepper, and Ripple; and stir well. Moisten with the melted butter and broth, tossing to coat well and adding more as necessary. The stuffing should be just moist enough to barely stick together.

Now, you have choices: Either spoon the hot stuffing loosely into the turkey, truss, and bake. Or, spread into a buttered 3-quart baking dish and bake, covered with foil, at 375° 30 minutes; remove foil and continue baking until crisped on top, about 15 minutes more.

Ingredients:

- 1 pound loose pork breakfast sausage
- 1 pound sturdy stale bread, crusts trimmed, cut into ½-inch cubes
- 1 medium onion, chopped
- 3 celery stalks, chopped
- 2 apples, peeled, cored, and chopped
- 1 cup coarsely chopped pecans or walnuts (optional)
- 2-3 tablespoons each chopped fresh Italian parsley and sage
- 2 teaspoons fresh thyme, or 1 teaspoon dried
- Good pinch of salt and freshly ground pepper
- 2 packets **Ripple Pure**, or 3 packets **Ripple Balanced**
- 1 stick (½ cup) unsalted butter, melted
- 2 cups turkey, chicken, or vegetable broth (plus more, if needed), hot

Magic Moroccan Carrots

Serves 4

Sweet and spicy in all the best ways. The recipe easily doubles if you want to make a crowd happy.

For 2.5mg THC per serving, use 1 packet Ripple Pure

For 0.25 mg THC/10mg CBD per serving, use 2 packets Ripple Relief

Directions:

Microwave carrots with a little water until tender, 8-10 minutes.

Drain and set aside.

In a small skillet, heat the oil over medium heat. Add the garlic, cumin, paprika, and cinnamon; sauté until fragrant, 30 seconds. Add the cooked carrots, orange juice and zest, Ripple, and cayenne; cook, stirring gently, until carrots are well coated. Sprinkle with cilantro, salt and pepper to taste.

Ingredients:

- 4 large carrots, peeled and sliced ¼ inch thick
- 1 tablespoon extra virgin olive oil
- 1 garlic clove, minced
- 1 teaspoon ground cumin
- ½ teaspoon sweet paprika
- ¼ teaspoon cinnamon
- 3 tablespoons orange juice + 1 teaspoon orange zest
- 1 packet **Ripple Pure** or 2 packets **Ripple Relief**
- Pinch cayenne
- Chopped cilantro and/or parsley
- Salt and pepper



Ganja Green Bean Casserole

Serves 10

Elevated but still easy to make, with all the crunchies!

Make it vegan: Swap olive or coconut oil for the butter, and plant-based creamer for the half-and-half.

For 1.5mg THC/1.5mg CBD per serving, use 3 packets Ripple Balanced

For 1mg THC per serving, use 1 packet Ripple Pure

Directions:

Grease a 3-quart baking dish. Preheat the oven to 350°.

Bring a large pot of water to boil; add a good pinch of salt and the green beans, and cook until tender-crisp, about 10 minutes. Drain.

Melt the butter in a medium saucepan over medium heat. Add the onion and sauté until soft, about 10 minutes. Add the mushrooms and continue cooking and stirring until they begin to brown and crisp, 10-12 minutes. Sprinkle with flour and continue cooking and stirring 1 minute more. Pour in the broth and half-and-half and bring to a boil. Simmer, stirring, until thickened, about 5 minutes. Stir in the Ripple and pepper, then the reserved green beans and 1 cup of the fried onions. Gently stir to coat.

Transfer to the baking dish. Cover with foil and bake until hot, about 20 minutes, then uncover and top with the remaining fried onions. Bake until bubbling and lightly browned, about 20 minutes more.

Ingredients:

- 2 pounds green beans, trimmed
- Salt
- 3 tablespoons unsalted butter
- 1 medium onion, finely chopped
- 1 (8-ounce) package button mushrooms, thinly sliced
- 3 tablespoons all-purpose flour
- 2 cups low-sodium vegetable broth
- ¾ cup half-and-half
- 3 packets **Ripple Balanced**, or 1 packet **Ripple Pure**
- 2½ cups crispy fried onions, divided
- Freshly ground pepper, to taste



Mary Jane Mac n' Cheese

Serves 5 as a main dish/10 as a side dish

No kid stuff here: This Mac n' Cheese has serious cheddar bite, with Ripple mellow.

For 1mg THC per serving, use 1 packet Ripple Pure - 2mg THC if serving as a main dish

For .5 mg THC / .5mg CBD, use 1 packet Ripple Balanced - 1 mg THC/1mg CBD if serving as a main dish

Directions:

Preheat the oven to 350°. Butter a 2½-quart baking dish.

In a large pot of boiling salted water, cook the macaroni according to package directions, until tender. Drain and set aside.

Meanwhile, melt the butter in a large saucepan or Dutch oven. Whisk in the flour and cook, whisking constantly, until pale golden and bubbling, about 3 minutes. Slowly add the milk, whisking constantly, until sauce is thickened and smooth, 5-7 minutes. Stir in the cheese and Ripple, stirring until melted and smooth.

Add the drained macaroni and toss gently to coat. Transfer to the baking dish and bake, covered with foil, until bubbly, about 15 minutes; remove the foil, and set oven to broil. Return the pan to the oven and broil 2-3 minutes, just until browned and crisped on top.

Ingredients:

- 20 ounces (1¼ pounds) ridged elbow macaroni
- 6 tablespoons (¾ stick) unsalted butter
- 6 tablespoons all-purpose flour
- 2½ cups whole milk
- 3 cups shredded extra-sharp cheddar (about 15 ounces)
- 1 packet **Ripple Pure** or **Ripple Balanced**



Pot Lovers' Pumpkin Pie

Serves 8

Classically delicious. And why not end on a high note?

For 2.5mg THC per serving, use 2 packets Ripple Pure

For .25mg THC/10mg CBD per serving, use 4 packets Ripple Relief

Directions:

Set the oven rack in the center of the oven; prebake the pie shell according to package directions. Transfer to a rack and let cool slightly. Set oven heat to 350°.

In a medium bowl, beat the eggs with the sugar, Ripple, cornstarch, cinnamon, cloves, bourbon or rum extract if using, and salt, until smooth. Whisk in the pumpkin puree and cream. Carefully pour the filling into the crust and bake for about 45 minutes, until the custard is just set. Cool on a rack at least 1 hour before serving.

Ingredients:

- One 9-inch deep dish pie shell (unbaked)
- 4 large eggs
- 2/3 cup sugar
- 2 packets **Ripple Pure**, or 4 packets **Ripple Relief**
- 1 tablespoon cornstarch
- 2 teaspoons cinnamon
- ¼ teaspoon ground cloves
- ¼ teaspoon bourbon or rum extract (optional)
- Pinch salt
- One 15-ounce can pumpkin puree
- ½ cup heavy cream



Turkey Hangover Smoothie

Serves 2

A little “hair of the dog” for a delicious detox.

For 2.5 mg THC + 2.5mg CBD per serving, use 1 packet of Ripple Balanced

For .5mg THC + 20mg CBD per serving, use 2 packets of Ripple Relief

Directions:

Add all ingredients to blender and whirl until smooth. Add ice and water to reach desired consistency. Sprinkle with additional chia seeds if desired.

Ingredients:

- ½ Granny Smith apple, cored and chopped
- 1 cup frozen pineapple
- ¾ cup water or coconut water
- 1 cup baby kale
- 1-2 teaspoons lemon juice
- 1-inch piece fresh ginger root, peeled and coarsely chopped
- 1 teaspoon chia seeds, plus more to garnish (optional)
- 1 packet **Ripple Balanced**, or 2 packets **Ripple Relief**
- Ice and water, as needed



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