

**JuJu Royal** is a socially conscious cannabis brand co-created and endorsed by Julian Marley, son of the iconic reggae legend, Bob Marley. A two-time Grammy-nominated, world renowned reggae artist, Julian conveys his message of cannabis legalization, wellness, and love through his music and the **JuJu Royal** brand. He remains an authentic and true representative of the brand and Rastafarian culture. There is no better name to establish trust and convey the positive message of the plant than Julian Marley and his family legacy.



# Avocado Minty Banana Smoothie





**JuJu Royal Tinctures** promote health and wellness in a variety of subtly sweet natural flavors. Every bottle is packed with Beta Caryophyllene to make CB2 receptors happy.

- ½ medium avocado (peeled and pitted)
- 1 cup sliced frozen banana
- 3 medjool dates (pitted)
- 4-6 mint leaves
- 1 tbsp dark chocolate chips
- 1 cup unsweetened almond milk
- 1 dropperful of JuJu Royal Mint Tincture (50mg)



# Green Ginger and Mango Smoothie





**JuJu Royal Tinctures** promote health and wellness in a variety of subtly sweet natural flavors. Every bottle is packed with Beta Caryophyllene to make CB2 receptors happy.

- 2 cups frozen organic mango
- 1 cup coconut water
- 1 banana
- 1 cup spinach or kale
- 1 lime (peeled)
- ½ inch fresh ginger root, chopped (to make it spicy add 2")
- 1 dropperful of JuJu Royal Mango Tincture (50mg)



# Mango Smoothie





**JuJu Royal Tinctures** promote health and wellness in a variety of subtly sweet natural flavors. Every bottle is packed with Beta Caryophyllene to make CB2 receptors happy.

- 2 cups frozen mango slices
- 1 large frozen banana
- ½ tbsp flaxseed
- 15 oz coconut milk
- 1 dropperful of JuJu Royal Mango Tincture (50mg)



# Strawberry Pineapple Smoothie





JuJu Royal Tinctures promote health and wellness in a variety of subtly sweet natural flavors. Every bottle is packed with Beta Caryophyllene to make CB2 receptors happy.

- 1½ cups frozen strawberries
- 1½ cups frozen pineapple chunks
- ½ cup vanilla greek yogurt
- 1½ cups unsweetened almond milk
- 1 tsp vanilla extract
- 1 dropperful of JuJu Royal Pineapple Tincture (50mg)



# Grapefruit Vinaigrette





**JuJu Royal EVOO** is 100% natural, organic, and non-GMO.



**JuJu Royal Honey** is raw, unfiltered, and authentic 100% pure wildflower honey.



**JuJu Royal Tinctures** are 100% natural, sugar-free, and packed with Beta Caryophyllene.

- ½ cup fresh squeezed grapefruit juice
- 1½ tbsp red wine vinegar
- ¾ tsp kosher salt
- ¼ tsp onion powder
- ¼ tsp garlic powder
- 2 tbsp finely chopped fresh mint
- 3½ tbsp JuJu Royal Ginger Honey
- 1½ cups JuJu Royal Rosemary EVOO
- Optional: 1 dropperful JuJu Royal Mint Tincture (50mg)

Cut away the peel and pith of grapefruit and carefully remove the membrane of each segment.

Squeeze grapefruit to extract juice and whisk all ingredients together.

Drizzle onto your favorite salad.



# Ginger Honey Banana Toast





**JuJu Royal Honey** is raw, unfiltered, and authentic 100% pure wildflower honey. JuJu Royal Honey maintains the amazing natural nutrients of honey in its purest form with the endless benefits of 250mg of hemp extract added.

### Sunflower Butter

- 4 cups raw unsalted sunflower seeds (shelled)
- 8 tsp sunflower oil

- 3 tbsp JuJu Royal Ginger Honey
- 1/4 tsp Himalayan salt

Preheat oven to 350 degrees.

Spread sunflower seeds onto a baking sheet and roast for about 25 minutes, stirring occasionally.

Allow sunflower seeds to cool to room temperature and place in a food processor with the ginger honey and salt.

Blend in processor, adding 1 tsp of oil at a time until reaching desired consistency. Use more oil for a smooth and soft texture, less for a thicker and drier butter.

Refrigerate sunflower butter in an airtight container. Oil will separate from the butter, just remix.

Use within a month.

### Togst

- 2 slices of your favorite bread
- 1 banana (sliced)
- homemade sunflower butter

- 2 tbsp JuJu Royal Ginger Honey
- 2 tbsp granola and/or chia seeds (optional)

Toast bread.

Once slightly cooled, spread sunflower butter onto toast.

Layer banana slices onto butter and drizzle ginger honey evenly on top of bananas.

If desired, add additional toppings like granola and/or chia seeds for an impressive upgrade.



## Ginger Honey Brie Toast





**JuJu Royal Honey** is raw, unfiltered, and authentic 100% pure wildflower honey. JuJu Royal Honey maintains the amazing natural nutrients of honey in its purest form with the endless benefits of 250mg of hemp extract added.

- Slices of your favorite bread
- 2 apples
- Apple butter
- 6 oz brie
- Fresh lemon juice
- ½ cup chopped glazed pecans
- JuJu Royal Ginger Honey

Preheat oven 375 degrees.

Spread apple butter onto toasted bread, top with thin slices of brie.

Bake for 5-7 mins until brie melts.

Cut apples into thin slices, squeeze lemon juice over apple slices to prevent browning.

Remove toast from oven and top with apple slices.

Sprinkle with glazed pecans and drizzle with honey.



# Guacamole





**JuJu Royal EVOO** is 100% natural, organic, and non-GMO. Fresh herbs and spices are pressed with the hand picked olives to create incredible tasting herb flavored oils.

- 3 ripe organic avocados
- ¼ cup scallions diced
- · 2 Roma tomatoes, seeded and diced
- ½ jalapeno pepper, seeded and minced
- 1 garlic clove, minced
- 1 tbsp cilantro, chopped
- 1 lime, juiced
- ½ tsp kosher salt
- ½ tsp cayenne pepper
- ½ tsp ground cumin
- ½ tbsp JuJu Royal Spicy Jerk EVOO

Slice avocado in half and remove pit. Scoop pulp into a bowl and coat with lime juice.

Add, garlic, salt, cayenne pepper, cumin, and smash avocados with a fork.

Fold in scallions, tomatoes, jalapeno pepper and cilantro. Drizzle and mix with olive oil.

Let guacamole sit at room temperature for an hour and serve.



## Rosemary Pear Flatbread





**JuJu Royal EVOO** is 100% natural, organic, and non-GMO.



**JuJu Royal Honey** is raw, unfiltered, and authentic 100% pure wildflower honey.

- 1 firm pear, cored and thinly sliced
- ¼ tsp kosher sea salt
- ¼ tsp ground pepper
- 2 tbsp salted organic butter
- 1 tsp thyme leaves
- 1 tsp lemon juice
- 1 tsp JuJu Royal Rosemary EVOO
- 3 tsp JuJu Royal Ginger Honey

- 3-4 thyme springs
- 2 shallots, peeled and thinly sliced
- 1 package Naan Bread (8.8 oz)
- 1 cup shredded fonting cheese
- 1/3 cup crumbled goat cheese
- ½ cup chopped pecans
- 1 tsp kosher salt if desired for additional topping
- 2 tsp JuJu Royal Ginger Honey for additional topping

### Preheat oven to 350°F.

In a skillet, melt butter. Add pears and shallots, thyme, ginger honey, lemon juice, salt, and pepper. Cook for 8 minutes until pears are tender and liquid is reduced and thickened. Remove from heat and cool.

Lightly brush naan bread with rosemary olive oil and place on a sheet pan. Bake for 8-10 minutes, turning halfway through.

Remove naan bread from the oven and evenly sprinkle with the pecans and half the fontina cheese. Bake for another 6 minutes until cheese begins to melt.

Remove from the oven, add pear and shallot mixture evenly across each naan. Top with remaining cheeses. Return naan bread to the oven and bake for another 6-8 minutes or until cheese is melted.

Top with fresh thyme, drizzle with ginger honey and sprinkle with kosher salt.



# Rosemary Baked Potatoes





**JuJu Royal EVOO** is 100% natural, organic, and non-GMO. Fresh herbs and spices are pressed with the hand picked olives to create incredible tasting herb flavored oils.

- Baby potatoes, halved or quartered
- Kosher salt
- Ground black pepper
- 2 tbsp freshly chopped rosemary
- 4 garlic cloves garlic, minced
- 2 tbsp JuJu Royal Rosemary EVOO

Preheat oven to 400 degrees.

Toss potatoes with EVOO, garlic, rosemary, and season generously with salt and pepper.

Place on baking sheet and roast until crispy for 60 - 90 minutes.



## Roasted Basil Corn





**JuJu Royal EVOO** is 100% natural, organic, and non-GMO. Fresh herbs and spices are pressed with the hand picked olives to create incredible tasting herb flavored oils.

- 6 husked corn
- 1 stick of salted butter (soften)
- Kosher salt
- Black pepper
- 1 tsp orange zest
- ¾ tsp chopped fresh tarragon
- 2 tsp chopped fresh basil
- · Pinch of kosher salt
- Pinch of black pepper
- ½ cup JuJu Royal Basil EVOO

Preheat oven to 400 degrees.

Rub softened butter over each ear of corn and sprinkle with salt and black pepper and wrap in foil.

Bake for 40 mins, turning over halfway through.

While corn is baking, mix remaining ingredients until blended well.

When corn is finished baking, slather with the flavored butter and serve.



# Pan Roasted Jerk Mushrooms





**JuJu Royal EVOO** is 100% natural, organic, and non-GMO.



**JuJu Royal Honey** is raw, unfiltered, and authentic 100% pure wildflower honey.

- 1 pound baby portobellos, quartered
- 1 tsp fresh ginger
- ½ cup green onion
- 2 tbsp fresh thyme
- 4 garlic cloves
- ¼ tsp pepper

- Juice of 1 whole lemon
- Pinch of salt
- 2 tsp soy sauce
- ¼ cup JuJu Royal Spicy Jerk EVOO
- 1 tbsp JuJu Royal Ginger Honey

### Jerk Marinade

Blend all the ingredients in a food processor except for the mushrooms until smooth.

In a large bowl mix the mushrooms with the marinade.

Cover and marinate for 1-2 hours.

### Mushrooms

Coat pan with Spicy Jerk EVOO.

Cook marinated mushrooms on medium heat undisturbed for 4-5 mins until they begin to turn golden.

Continue to cook stirring occasionally until mushrooms are crisp and caramelized for about 4 additional minutes.



## Jerk Ginger Honey Grilled Pineapple





**JuJu Royal EVOO** is 100% natural, organic, and non-GMO.



**JuJu Royal Honey** is raw, unfiltered, and authentic 100% pure wildflower honey.

- Sliced pineapple
- ¼ cup JuJu Royal Ginger Honey
- JuJu Royal Spicy Jerk EVOO

Coat pineapple slices with Ginger Honey and let sit for 10 mins.

Place Spicy Jerk EVOO into an oil mister and spray grill pan.

Cook pineapple slices 2-3 mins on medium heat and rotate for grill marks.

Flip over and repeat.



### Roasted Rosemary Ginger Sweet Potatoes





**JuJu Royal EVOO** is 100% natural, organic, and non-GMO.



**JuJu Royal Honey** is raw, unfiltered, and authentic 100% pure wildflower honey.

- 2 large sweet potatoes
- ½ tsp kosher sea salt
- 2 tsp ground cumin
- 1 tsp chili powder
- 2 tsp ground cinnamon

- ½ tbsp pink onion flakes
- 2-3 rosemary springs (optional)
- 2 tbsp JuJu Royal Rosemary EVOO
- 2 tbsp JuJu Royal Ginger Honey

Preheat oven to 400°F.

Peel and cut sweet potatoes into 1 inch cubes.

Mix all the dry ingredients together.

In a large bowl coat the potatoes in olive oil and toss in the seasoning mix.

Arrange the potatoes in a single layer on a baking stone or sheet.

Roast the potatoes for 15 minutes.

Remove from the oven and toss the potatoes in honey to coat.

Sprinkle with onion flakes and top with rosemary sprigs.

Roast again for 15-20 minutes more until the potatoes are tender and browned.



## Basil Pesto Pasta





**JuJu Royal EVOO** is 100% natural, organic, and non-GMO. Fresh herbs and spices are pressed with the hand picked olives to create incredible tasting herb flavored oils.

- 1 box chickpea farfalle
- 3 garlic cloves
- 4 cups arugula
- 2 cups cherry tomatoes
- 2 cups fresh basil leaves
- 1 lemon juiced
- ½ cup pine nuts or hemp seeds

- ¾ cup vegan grated Parmesan
- · Pinch red pepper flakes
- · Coarse Himalayan pink sea salt
- · Ground black pepper
- ¼ cup of pasta water
- ¾ cup JuJu Royal Basil EVOO

Cook pasta in salted water until al dente.

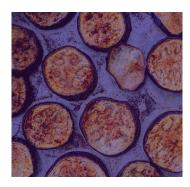
In food processor, chop pine nuts, garlic, lemon juice, salt, and pepper. Add basil, olive oil, and parmesan cheese blend until pesto is smooth. Add additional olive oil as needed.

In a large skillet on low heat add the pesto and pasta water and toss to coat pasta.

When ready to plate, toss arugula and tomatoes with pasta, add pinch of salt and pepper for taste and garnish with lemon juice, red pepper flakes and additional pine nuts.



# Garlic Eggplant Slices





**JuJu Royal EVOO** is 100% natural, organic, and non-GMO. Fresh herbs and spices are pressed with the hand picked olives to create incredible tasting herb flavored oils.

- 2 organic eggplants
- 3 cloves garlic, crushed
- 2 tbsp fresh parsley, chopped
- 2 tbsp fresh oregano, chopped
- ½ tsp table salt
- ¼ tsp Himalayan sea salt
- ½ tsp coarse black pepper
- ½ cup JuJu Royal Garlic EVOO

Cut eggplant into ½ inch thick slices and salt each slice. Let rest for 15 minutes to draw out the moisture.

After 15 minutes wipe off the salt and moisture with a paper towel.

Preheat oven to 400 degrees.

In a large bowl mix garlic, parsley, oregano, sea salt, black pepper, and olive oil.

Coat eggplant slices on both sides with mixture. Arrange slices on a baking sheet in a single layer and drizzle the remaining olive oil mixture onto slices if you like.

Bake for 30 minutes until soft and golden.



## Jerk Rice and Beans





**JuJu Royal EVOO** is 100% natural, organic, and non-GMO. Fresh herbs and spices are pressed with the hand picked olives to create incredible tasting herb flavored oils.

- ½ tsp Himalayan pink sea salt
- 1/8 tsp ground pepper
- ½ tsp clove
- ½ tsp ground nutmeg
- ½ tsp ground cinnamon
- 3 minced garlic cloves
- · 1 medium chopped onion

- ½ cup chopped green pepper
- 1½ cup of vegetable broth
- 1 can (14 oz) Red Beans or Black Beans
- 1 can (14 oz) stewed tomatoes
- 1½ cup of long grain rice
- 2 tbsp JuJu Royal Spicy Jerk EVOO

In a large skillet, sauté garlic and onion in olive oil for about 3 to 5 minutes.

Add nutmeg, cinnamon, and cloves. Cook for one minute. Stir occasionally to prevent the spices from burning.

Add kidney or black beans including the liquid and stewed tomatoes including the liquid. Stir to combine until all ingredients are mixed together well. Cook for another 2 minutes.

Add rice and vegetable broth.

Cover skillet and cook for about 30 to 35 minutes, or until the rice is done or when most of the liquid has been absorbed.

Throughout the cooking time, stir the rice occasionally to make sure it does not stick to the bottom of the pan. Add salt and ground pepper to taste.



# Honey Garlic Ginger Shrimp





**JuJu Royal EVOO** is 100% natural, organic, and non-GMO.



**JuJu Royal Honey** is raw, unfiltered, and authentic 100% pure wildflower honey.

- 1½ lbs shrimp (peeled and deveined) •
- ¼ tsp kosher salt
- ¼ tsp black pepper
- 1 tbsp grated fresh ginger
- 3 garlic cloves, minced

- ½ cup organic ketchup
- ½ cup apple cider vinegar
- ½ tsp hot sauce
- ¼ cup JuJu Royal Spicy Jerk EVOO
- ¼ cup JuJu Royal Ginger Honey

Combine vinegar, ketchup, JuJu Royal Ginger Honey, hot sauce, garlic, salt, and pepper in saucepan.

Bring to boil and simmer for 15-20 mins uncovered until sauce thickens.

Coat shrimp in JuJu Royal Spicy Jerk EVOO and cook in skillet.

Cook for 4 mins and add honey garlic ginger sauce.





### Ginger Honey Teriyaki Salmon





**JuJu Royal EVOO** is 100% natural, organic, and non-GMO.



**JuJu Royal Honey** is raw, unfiltered, and authentic 100% pure wildflower honey.

### Sauce

- ½ cup water
- ½ cup tamari sauce
- 1/3 cup JuJu Royal Ginger Honey
- 5 tbsp cane sugar (packed)

- 6 garlic cloves (minced)
- 2 tsp fresh grated ginger
- 1 tbsp rice vinegar
- 2 tbsp arrowroot starch

In a small saucepan, mix water, tamari, honey, sugar garlic, ginger, vinegar and arrowroot.

Over medium heat bring mixture to a simmer and stir continuously until sauce is thickened, about 1 minute.

Remove sauce from the heat and let it cool to room temperature.

In a baking dish marinate filets with the teriyaki sauce by pouring evenly over the salmon.

Cover baking dish with cellophane and refrigerate for 30 minutes.

### Vegetables

- 2 organic medium zucchini (julienned)
- 2 tsp lemon juice

- 2 tsp minced garlic
- 2 tsp JuJu Royal Garlic Infused EVOO

In a large skillet, sauté zucchini with lemon juice, garlic and olive oil until tender and set aside.

### Fish

- 1 pound wild caught salmon filets
- 2 organic limes (sliced)

• 1/3 cup organic sesame seeds black and white (mix)

Preheat oven to 375 degrees.

Line baking pan with sautéed vegetables and place salmon filets on top. Sprinkle each filet with sesame seed mix along with 2 slices of lime. Bake for 15-20 minutes.



# Honey Red Snapper





JuJu Royal Honey is raw, unfiltered, and authentic 100% pure wildflower honey. JuJu Royal Honey maintains the amazing natural nutrients of honey in its purest form with the endless benefits of 250mg of hemp extract added.

- Juice of 1 lime
- 4 tbsp bourdon
- Coarse Himalayan pink sea salt
- 134 lb whole wild caught red snapper
- 4 tbsp JuJu Royal Ginger Honey

Clean and descale snapper.

Score three slices across both sides of the fish.

Drench fish with lime juice and sprinkle with salt.

In a separate bowl mix honey and bourbon.

Add snapper to medium high grill and brush each side with the ginger honey bourbon mix.

Cook for about 7-8 minutes per side.

Remove from grill and serve immediately.



## Rosemary Lemon and Capers Halibut





JuJu Royal EVOO is 100% natural, organic, and non-GMO. Fresh herbs and spices are pressed with the hand picked olives to create incredible tasting herb flavored oils.

- 2 wild caught halibut filets
- ½ cup white wine
- 2 lemons (1 sliced, ½ juiced, ½ zest)
- 2 tbsp organic salted butter, cubed Ground black pepper
- 1 finely chopped shallot
- ½ tsp parsley

- 1 tbsp capers
- 1 tbsp vegan parmesan cheese
- Coarse Himalayan pink sea salt
- 4 tbsp JuJu Royal Rosemary EVOO

Preheat oven to 425 degrees.

In a small saucepan add olive oil, lemon zest and shallots. Heat on medium for 5 minutes.

Add a dash of salt and pepper, lemon juice, white wine and heat for 8 minutes, until boiling.

Line baking sheet with foil and spray with cooking oil. Place lemon slices onto baking sheet and top with filets. Brush filets with 2 tbsp of the sauce and bake for 12 minutes.

In the pan with the remaining sauce add butter, capers and parsley and whisk until butter melts. Remove from heat.

Remove fish from the oven and pour sauce on top of each filet. Bake for another 5-8 minutes or until done.

Top with parmesan cheese and serve immediately with your favorite side dish.



# Savory Fondue





**JuJu Royal EVOO** is 100% natural, organic, and non-GMO. Fresh herbs and spices are pressed with the hand picked olives to create incredible tasting herb flavored oils.

### **Broth Fondue**

- 1 medium diced onion
- 3 garlic heads
- ½ cup of sherry wine
- 6 cups of vegetable broth
- Salt and pepper for taste
- 3 tbsp of your favorite JuJu Royal EVOO

Preheat oven 400 degrees. Cut garlic heads and drizzle with olive oil, wrap in foil, and bake for 60 minutes. Garlic will caramelize and soften. Season fondue pot with the garlic head and brown the onion with olive oil. Add wine, broth and remaining garlic and bring to a boil and simmer for about 10 minutes and season with salt and pepper.

### Oil Fondue

- 2 cups of peanut oil or canola
- salt and pepper for taste
- 1-2 pounds of protein of choice, cut into bite-sized cubes or thinly sliced. Marinate in JuJu Royal Basil or Rosemary EVOO for 1-2 hours in the refrigerator.

In a fondue pot, bring oil to a low simmer.

Carefully place piece of protein into fondue pot using spear stick for about 5-7 minutes. Remove from pot and salt and pepper for taste.



### **Spicy Jerk Stuffed Peppers**





**JuJu Royal EVOO** is 100% natural, organic, and non-GMO. Fresh herbs and spices are pressed with the hand picked olives to create incredible tasting herb flavored oils.

### **Stuffed Peppers**

- 6 organic bell peppers
- 1½ cups wild rice
- 1 white onion, diced
- 1 bunch green onions
- 4 garlic cloves, minced
- 1 can stewed tomatoes, drained 13.5 oz
- 2½ cups vegetable broth

- 1 can black beans, drained 13.5 oz
- 1 tsp red chili pepper flakes
- 1 tsp sea salt
- 1 tsp ground black pepper
- 1 bunch cilantro
- 1 tbsp JuJu Royal Spicy Jerk EVOO

Wash and dry bell peppers. Slice tops off and remove pith and seeds. Preheat oven to 350 degrees.

In a large skillet cook the rice, green onions, tomatoes, vegetable broth, salt and pepper. Stir and bring to simmer, cover and cook for 20 minutes on low heat.

In a medium skillet, sauté white onions, garlic, and red chili flakes with olive oil for 3 minutes on medium heat.

Once rice is cooked stir in black beans and sauté onions until well mixed. Fill the peppers with the rice and bean mixture and arrange on a large baking dish. Cover and bake with foil for 30 minutes, then uncover and cook for an additional 10 minutes. Top with fresh chopped cilantro and drizzle with Spicy Jerk Olive Oil and serve warm.

### Smoky Sauce (optional)

- 1/3 cup organic tomato puree
- 1 tsp diion mustard
- 1 tsp paprika
- 1 tsp chili powder
- 1 tsp onion powder

- 1 tsp garlic powder
- 1 tbsp agave
- 2 tbsp liquid smoke
- ¼ cup water

In a blender mix all ingredients together until well blended. Refrigerate until ready to use or serve immediately. Use as a dipping sauce or on top of the stuffed peppers.



# Spicy Jerk Vegan Curry





**JuJu Royal EVOO** is 100% natural, organic, and non-GMO. Fresh herbs and spices are pressed with the hand picked olives to create incredible tasting herb flavored oils.

- 4 large sweet potatoes (peeled/diced)
- 1 can lentils (drained) 15oz
- 1 can organic unsweetened coconut milk 14oz
- ½ cup vegetable stock
- 1 can chopped tomato 15oz
- 1 medium white onion (diced)
- 2-3 garlic cloves (diced)
- 1 tsp ginger (minced)
- 2 tbsp red curry paste

- 1 tsp cayenne pepper
- 1 tsp paprika
- 1 tsp turmeric
- ¼ cup of peanut butter
- 2 tbsp brown sugar
- ½ tsp himalayan sea salt
- ½ tsp coarse black pepper
- 2 tbsp JuJu Royal Spicy Jerk EVOO

In a large pot, sauté the onions with olive oil, garlic, ginger, red curry paste, cayenne pepper, paprika and turmeric until onions are softened.

Mix in the sweet potatoes and lentils until coated with the sautéed onions and spices.

Add coconut milk, vegetable stock and tomatoes and bring to a boil.

Cover with pot lid and simmer on medium heat for about 12-15 minutes until sweet potatoes are tender.

Once sweet potatoes are tender add peanut butter, sugar, salt and pepper.

Serve over rice and top with chopped peanuts and fresh cilantro.

If curry is too spicy, try eating with cucumber slices or sliced green bananas. Your favorite vegetable will also pair well.

If you need another alternative for peanut butter you can replace it with sunflower butter.



# Fried Sweet Plantains





**JuJu Royal Honey** is raw, unfiltered, and authentic 100% pure wildflower honey. JuJu Royal Honey maintains the amazing natural nutrients of honey in its purest form with the endless benefits of 250mg of hemp extract added.

- 2 plantains
- 2 tbsp peanut oil
- 2 tbsp salted organic butter
- 2 tbsp JuJu Royal Ginger Honey

Cut plantains in half, slice vertically lengthwise.

In a large skillet, heat oil and butter over medium-low heat until butter melts.

Add plantains and cook until golden brown, 10-12 minutes, turning occasionally until brown on all sides.

Place fried sweet plantains onto paper towel plate to soak up the oil.

Top with a drizzle of ginger honey.



### Ginger Honey White Chocolate Fondue





**JuJu Royal Honey** is raw, unfiltered, and authentic 100% pure wildflower honey. JuJu Royal Honey maintains the amazing natural nutrients of honey in its purest form with the endless benefits of 250mg of hemp extract added.

- ¾ cup whipping cream
- ½ tsp vanilla extract
- 12 oz white chocolate coarsely chopped
- 1/3 cup scotch optional
- ¾ cup JuJu Royal Ginger Honey

In a heavy pan or fondue pot, heat cream, ginger honey, and scotch over medium heat until bubbling.

Add chocolate and allow to stand 5 minutes.

Whisk in vanilla until mixture is smooth.

Serve immediately.

Great with fruit!



### **Red Velvet Rosemary Vegan Cupcakes**





**JuJu Royal EVOO** is 100% natural, organic, and non-GMO. Fresh herbs and spices are pressed with the hand picked olives to create incredible tasting herb flavored oils.

### Cupcakes

- ½ cup oat milk
- ½ tbsp apple cider vinegar
- 1/3 cup granulated sugar
- 1 tsp vanilla extract
- <sup>3</sup>/<sub>4</sub> cup pastry flour
- ¼ tsp baking powder
- ¼ tsp baking soda
- 1 tbsp cocoa powder
- ¼ tsp sea salt
- Red food coloring
- 1 ½ tbsp JuJu Royal Rosemary EVOO

Preheat oven to 350 degrees. Fill muffin pans with cupcake liners. In a large bowl mix milk, vinegar and let it rest for 10 mins until milk curdles. Add sugar, olive oil and vanilla, whisk gently. Sift in the flour, baking powder,baking soda, cocoa powder, and salt. Whisk cupcake batter until silky and smooth. Add food coloring until batter is bright red.

Fill cupcake liners ¾ full and bake for 25-35 mins until cupcakes are baked through. Remove from the oven and let cool before frosting.

### **Cream Cheese Frosting**

- 1½ cups raw cashews
- ½ cup organic coconut cream
- ¼ cup vegan butter
- 4 cups powdered sugar
- 2 tbsp lemon juice
- ½ tsp vanilla extract
- ¼ tsp white vinegar
- 1 tsp sea salt

To make homemade cream cheese, soak cashews in hot water for an hour. In a blender add drained cashews, coconut cream, lemon juice, vinegar, salt and blend. Scrape down the sides and continue blending until texture is smooth. Refrigerate for one hour.

In a large bowl, add homemade cream cheese, butter, powdered sugar and vanilla extract.

With a hand mixer, start slowly and gradually increase speed until frosting is smooth and thick.

Refrigerate to firm for 10 minutes. Frost cupcakes when cooled off with a piping bag and top with sprinkles and serve!



# Rosemary Banana Nut Bread





**JuJu Royal EVOO** is 100% natural, organic, and non-GMO. Fresh herbs and spices are pressed with the hand picked olives to create incredible tasting herb flavored oils.

- 2 cups all-purpose flour
- 1½ tsp baking soda
- Pinch of salt
- 2 eggs
- 1 tsp vanilla extract
- 1 cup organic maple syrup
- 4 ripe bananas (mashed for 1 1/3 cup)
- 1 cup coarsely crushed pecans
- ½ cup JuJu Royal Rosemary EVOO

Preheat oven 350 degrees.

Mix ingredients and pour into lightly floured greased loaf pan.

Bake for 35-45 minutes.



# Rosemary White Chocolate Fondue





**JuJu Royal EVOO** is 100% natural, organic, and non-GMO. Fresh herbs and spices are pressed with the hand picked olives to create incredible tasting herb flavored oils.

- 12 oz coarsely chopped white chocolate
- 1½ tbsp JuJu Royal Rosemary EVOO

In a heavy pan or fondue pot, heat chocolate over medium heat and gently whisk rosemary extra virgin olive oil until mixture is smooth.

Serve immediately.

Great with bread and fruit!



### Salted Rosemary Dark Chocolate Cookies





**JuJu Royal EVOO** is 100% natural, organic, and non-GMO. Fresh herbs and spices are pressed with the hand picked olives to create incredible tasting herb flavored oils.

- ¾ cup cane sugar
- ¾ cup packed brown sugar
- ¼ tsp kosher salt
- 2 tsp flaky sea salt
- 1 tsp baking soda

- 2½ cups flour
- 1 tsp vanilla extract
- 2 brown eggs
- · 8 oz chopped dark chocolate
- ¾ cup JuJu Royal Rosemary EVOO

Preheat oven to 375 degrees.

Mix vanilla, eggs, sugars, and EVOO.

Add flour, kosher salt, and baking soda and mix until smooth.

Fold chocolate into dough.

Scoop spoonful of dough and roll into a ball.

Top with a pinch of flaky sea salt and press gently into top of dough and place on baking sheet.

Bake 9 - 12 minutes and cool on wire rack.



### **Strawberry Rosemary Chocolate Rods**





**JuJu Royal EVOO** is 100% natural, organic, and non-GMO. Fresh herbs and spices are pressed with the hand picked olives to create incredible tasting herb flavored oils.

- 1 package pretzel rods
- 1 package white chocolate almond bark
- 2 tbsp strawberry powder milk mix
- · Topping of choice: sprinkles, nuts, coconut flakes
- 1 tbsp JuJu Royal Rosemary EVOO

Melt chocolate in double boiler, low heat.

Once chocolate is melted, reduce heat to warm.

Add strawberry powder milk mix and rosemary olive oil to help with thickness and smooth texture.

Line baking sheet with wax paper.

Dip pretzel rods into melted chocolate. Tap off excess chocolate and twist the pretzel rod to stop the drizzling.

Decorate with your favorite topping of choice over the melted chocolate and place dipped pretzel onto wax paper to harden.

Repeat with remaining pretzels.



### **Tofu Chocolate Ginger Tarts**





**JuJu Royal EVOO** is 100% natural, organic, and non-GMO.



**JuJu Royal Honey** is raw, unfiltered, and authentic 100% pure wildflower honey.

### Crust

- 1½ cup raw walnuts
- 1/3 cup cacao powder
- 1 cup pitted dates, packed
- 2 tsp JuJu Royal Rosemary EVOO

Soak dates in warm water for 15 mintues.

In a food processor chop walnuts with cacao powder until fine. Remove and set aside.

Drain dates and place in food processor, pulse until dates turn gooey. Add walnut and cacao mix and process until well blended.

Transfer mix into a glass pie plate that's been coated with olive oil.

With a piece of plastic wrap over the crust mix, press to form a crust.

Put in the freezer to set.

### **Filling**

- 16 oz. pkg firm tofu, drain and pat dry
- 1 cup cacao powder
- 1 cup powered sugar
- ¼ cup soymilk
- 2 tsp JuJu Royal Ginger Honey
- 1 tsp vanilla extract

In a blender puree tofu, cacao, powered sugar, honey and vanilla extract until smooth. Add soymilk as needed and scrape down the sides to make a smooth and thick pudding.

Remove crust from the freezer and spoon the filling into crust and refrigerate, loosely covered until ready to serve.

Top with whipped cream, shaved chocolate or with your favorite fruit and enjoy!



### Garlic Hummus and Pita Chips





**JuJu Royal EVOO** is 100% natural, organic, and non-GMO. Fresh herbs and spices are pressed with the hand picked olives to create incredible tasting herb flavored oils.

### Hummus

- 1 can chickpeas (15 oz), drained (save water)
- 1 garlic clove
- 2 tbsp chickpea water
- 2 tbsp lemon juice
- 2 tbsp sesame seed paste
- 1 tsp ground cumin
- ¾ tsp sea salt
- ¼ tsp paprika
- ¼ cup JuJu Royal Garlic EVOO

In a food processor, puree chickpeas, olive oil, garlic, lemon juice, sesame seed paste, cumin and salt until creamy and smooth.

To achieve the desired consistency, add chickpea water.

For an authentic presentation, transfer hummus to a bowl and create a well in the center to hold a pool of olive oil.

Drizzle additional olive oil and sprinkle with paprika.

### **Pita Chips**

- 3 large pita bread
- ½ tsp garlic powder
- ¼ tsp sea salt
- ¼ tsp ground black pepper
- 3 tbsp JuJu Royal Rosemary EVOO

Preheat oven to 375°F.

Line a baking sheet with parchment paper.

Cut pita bread into small triangles and toss with olive oil, garlic powder, salt and pepper until coated.

Arrange evenly on a baking sheet and bake for about 15 minutes until pita bread is lightly golden brown, turning halfway through.

Allow pita chips to cool before serving.



# Ginger Honey Glazed Pecans





**JuJu Royal Honey** is raw, unfiltered, and authentic 100% pure wildflower honey. JuJu Royal Honey maintains the amazing natural nutrients of honey in its purest form with the endless benefits of 250mg of hemp extract added.

- 1½ tsp cinnamon
- Dash salt
- 1 tsp water
- · 2 cups raw pecans
- 2 tbsp JuJu Royal Ginger Honey

Preheat oven 350 degrees.

Mix all ingredients in bowl and spread on parchment-lined baking sheet.

Bake for 15-18 minutes until slightly darkened.



## Rosemary Popcorn





**JuJu Royal EVOO** is 100% natural, organic, and non-GMO. Fresh herbs and spices are pressed with the hand picked olives to create incredible tasting herb flavored oils.

- ½ cup popcorn kernels
- 3 tbsp coconut oil
- 1 tsp kosher salt
- 1 tbsp fresh rosemary, finely chopped
- 2 tbsp of JuJu Royal Rosemary EVOO

In a large saucepot with a tight lid place oil and popcorn.

Preferably on a gas stove, turn heat to medium-high and continuously shake the pot back and forth over the flame.

Keep shaking the pot until popcorn starts popping slowly down.

Remove from heat, and empty into a bowl.

Sprinkle with salt, rosemary, and olive oil.



# Ginger Honey Popcorn





**JuJu Royal Honey** is raw, unfiltered, and authentic 100% pure wildflower honey. JuJu Royal Honey maintains the amazing natural nutrients of honey in its purest form with the endless benefits of 250mg of hemp extract added.

- 2 quarts of popped popcorn
- ¼ tsp kosher salt
- 3 tbsp unsalted organic butter
- 1 tbsp water
- ¼ cup of JuJu Royal Ginger Honey

Place popcorn in a large bowl and set aside.

In a saucepan, melt butter over low heat. Add honey, water, and salt.

Cook and stir over low heat until all ingredients are mixed well. Bring to a boil for one minute and remove from heat.

Pour over popcorn, toss to coat, and use a spoon to mix the honey mixture and coat over popcorn.

Transfer the coated popcorn to a baking tray lined with parchment paper, spread evenly.

Bake uncovered at 350°F for 10-15 minutes or until golden brown.

Stir mixture every three or four minutes. Watch popcorn bake carefully as it burns easily!

Remove from oven and keep stirring the mixture every few minutes. Let popcorn cool and it will get crispy.