



# CRAFT ELIXIRS

**A WALLINGFORD EDIBLES** producer is making sweet, sticky waves with their line of all-natural, organic mixers. Craft Elixirs, found in over seventy recreational stores around the state, have been wowing consumers with their versatile syrups. Used to tweak virtually any dish with a manageable kick of cannabis.

The hometown pride at the Craft Elixirs' headquarters is palpable, with Seahawks 12th Man flags draped across the windows and walls. They have over ten offerings that pay homage to the 206 with names like Seattle Simple, Capitol Hill Heat, Ballard Beat, and even a product called Fremont Freaks, a .5mg dehydrated fruit chew that tastes out of this world.

Owner Jamie Hoffman keeps it lean and mean with a close-knit crew that produces small-batch, artisan-grade edibles of with high standards for quality and consistency. Hoffman is a regular at farmer's markets, picking out the most flavorful berries from local organic producers. Keep an eye out for new concoctions as the changing seasons give the team at Craft Elixirs an opportunity to play with different farm-fresh ingredients and flavors.

We were lucky enough to try the newest mixer from Craft Elixirs, Ginger Grass, before it hit the shelves this month. Made with organic fair-trade cane sugar (as with the rest of their products), organic ginger root, and organic lemongrass, this flavor is awesome in drinks, marinades, or even on top of yogurt. They come in 10mg singles, 60mg bottles, and there is talk of a 100mg CBD infused syrup coming soon. We can't wait! **dope®**



## SIMPLY SUBLIME SYRUPS

### MARY JANE'S MULE

- Squeeze half of a lime into a glass filled with ice.
- Add two capfuls of Craft Elixirs Ginger Grass syrup.
- Toss in 1.5 ounces of vodka.
- Fill the rest of the cup with sparkling water.
- Garnish with a lime and serve!

### MAGICAL MARINADE

- 4-6 capfuls of Craft Elixirs Ginger Grass
- 1 minced garlic
- ¼ cup olive or sesame oil
- 1 small diced shallot
- 2 tbsp each soy sauce, fish sauce, brown sugar, water
- ½ tsp pineapple juice
- ¼ tsp black pepper

A great marinade for any protein, this stuff will spice up any barbecue.

### AVAILABLE AT



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- CINDER
- STASH
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