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## CHOW



Firecracker in the works.  
PHOTO BY STEPH RODRIGUEZ

### The munchies: the mother of culinary invention?

**C**ooking is rewarding, especially while high. Weed not only heightens the experience by elevating creativity, but it also enhances your taste buds.

With that in mind, here are three simple recipes to satisfy your munchies and one that will also get you high. Grab your ingredients, grab your weed and get baking ... and cooking. Just don't forget to set a timer.

by  
Steph Rodriguez  
and Jeremy  
Winslow

#### Pull-apart pizza sliders

Everyone loves pizza—especially stoners. Now, imagine a compact pizza in the shape of a hamburger. Right? It's a simple recipe: a 12-pack of dinner rolls, butter, mozzarella, pepperoni slices and pizza sauce. Preheat the oven to 350, cut the entire pack of dinner rolls in half (don't pull apart individual rolls yet) and place in a lightly buttered glass dish. Layer the toppings on the bottom half of rolls, set the other half on top and brush with melted butter. Bake for about 25 minutes until both you and the rolls are toasted. Let them cool for a minute, then pull apart. —J.W.

#### Broad City-inspired firecrackers

In the "Wisdom Teeth" episode of the comedy series *Broad City*, Ilana takes care of her pal Abbi after her wisdom teeth get removed. It's not only hilarious, but it also includes a step-by-step demonstration on how to make what Ilana refers to as "firecrackers," which are chocolaty potent weed edibles.

What you'll need: six graham crackers to make three firecracker "sandwiches," plus Nutella, peanut butter and about 1 gram of ground-up weed. Spread Nutella and peanut butter on all six graham crackers, sprinkle weed on three. Top each weedy graham with its cookie partner to make three firecrackers. Microwave for 30 seconds, then wrap each sandwich in foil, place on a cookie sheet and bake at 300 for 15 minutes. I

accidentally set my oven too high and dried out my firecrackers. (I may have been elevated.) Luckily, in the episode, Ilana turns her recipe into a milkshake because Abbi can't chew. Eureka! I threw the stoney treats into a blender with some almond milk and a scoop of vanilla ice cream. Problem solved. —S.R.

#### Sloppy tacos

Make the familiar new again. Put your sloppy Joes in taco shells! For this simple dish, you need only four ingredients: meat, Manwich sauce, cheese and taco shells. Thoroughly cook ground beef (or an alternative meat), add Manwich sauce and combine until heated. Put a big scoop of your Manwich mixture in a taco shell and sprinkle some cheese on top. The taco shell adds a satisfying crunch to a household staple. You can add more to it—cilantro, lime zest, chopped tomatoes, olives—but when you're stoned, the basics will do. —J.W.

#### Queso dip

What's better than a piping hot bowl of delicious queso? Nothing, that's what. This recipe will lead to whatever dipping possibilities your fridge or pantry inspires when the munchies hit.

What you'll need: 2 tablespoons butter, 2 tablespoons flour, 2 cups whole milk (or milk of choice), 3 cups each of cheddar and Monterey Jack cheese. Add butter to a nonstick skillet on medium heat and melt before tossing in the flour. Whisk for one minute. (You're making a roux, how fancy!) Now add in the milk slowly while whisking to incorporate it nicely for about 3 minutes. Start sprinkling in cheese little by little while continuing to stir, stir, stir. You know it's done once the mixture is smooth. All there's left to do is open a bag of tortilla chips and dip. Elevate it by adding in tomatoes, jalapeños or herbs. Bong appetit! —S.R. □