



### **Moji's Recipe For Fat Washed Spirits:**

- 1 part fat (coconut oil, sesame oil, bacon grease, etc)
- 2 parts spirit (gin, rum whiskey, etc)
- Combine and let it for at least a day.
- Then freeze for an hour or so to freeze the fat
- Remove from freezer and strain, I used a coffee filter
- Finally finish making your cocktail

The oil will infuse its flavor, and give the spirit a silkier mouthfeel. You should choose an oil that will enhance what you're trying to do with your final cocktail. If you use vegetable oils your spirit should keep for about 2 weeks, if you use animal fats try to consume within 2-3 days.

### **Lizz's Recipe For Low Cal Delish Fake Creamy Caesar-sorta Dressing:**

- 1 Thumb nail sized blob of dijon
- 2 thumbnails of lemon hummus
- 1 Minced garlic clove
- Enough White wine vinegar to keep it creamy yet pourable
- Salt and pepper
- Squeeze of fresh lemon
- Optional: Mix some grated parm if you want into the dressing.

Whip it together with a fork until blended. Voila!

