



## JAMAICAN ME CRAZY

Recipe from **Natasha Lewin**

Aside from being a pot smoker, I'm also a drinker, and with that comes my love of working in bars. It's a great way to make new friends (and some extra money on the side). In 2010 I was nominated for Best Bartender in New York as part of a contest that pitted me against twelve other hardworking servers. Following an online vote, the top four, including myself, had to make our signature drinks for a panel of judges. I made my now-famous Jamaican Me Crazy and won—though I think it was the pot leaf garnish that really took the top prize. I'd never seen so many people posing for pictures with a drink before. I knew if I made it to the Final Four, winning the award would be a piece of space cake. I just didn't know the leaf would be the celebrity in the room, not me. No complaints here, though. I'm totally open about my love of the green behind the bar. I wear pot-related T-shirts during my shift so that people know what method of relaxation I *really* prefer. Sure, I'll serve you a drink, but in my opinion, what's really going to chill you out after a long week is some sweet Mary Jane. So I try to subliminally insert my preference for pot in every drink I serve—with or without the pot leaf garnish. —*Natasha Lewin*

### STONES 1

**2 fluid ounces Simple Cannabis-Infused Dark Rum\***

**1 fluid ounce Amaretto**

**3 fluid ounces coconut water, either plain or with pineapple**

**Ice cubes**

**Pot leaf for garnish (optional)**

\* **Use the Simple Cannabis-Infused Rum Recipe below and substitute dark rum like Gosling's or Appleton Estate**

Combine rum, Amaretto, and coconut water in a shaker and strain over ice in a highball glass. Garnish with a pot leaf and enjoy. It's like a piña colada without the dairy.

### SIMPLE CANNABIS-INFUSED RUM

The point is not to leach out every single iota of THC until the liquor looks and tastes like the bottom of a bayou. The point is to have a great drink and a nice high. If your weed is moist, dry it for three minutes in an oven on 170°F (or its lowest setting) before you steep it to help release the THC.

#### MAKES ABOUT 3 CUPS

**8 grams cannabis**

**750 milliliters (a fifth) of light 80-proof rum**

**1.** Grind the ganja and fully steep in the rum for 4 days. Store in a cool, dark place. Shake it twice a day.

**2.** On the fourth day, boil a large pot of water and then turn off the heat. Set the sealed rum bottle inside the hot water and let it sit for 30 minutes. The water level

should not cover the top of the bottle. This heat of the water will activate the psychoactive ingredients, further infusing the alcohol.

**3.** Strain out the cannabis and return the rum to the bottle. Use in any cocktail recipe that calls for rum.