

Cannabis Recipes

Cannabutter

Ingredients:

1 cup butter (2 sticks)

1/2-ounce cannabis (ground or raw) ≈ 14 grams

2 cups water

Metal strainer

Medium pan

Directions:

1. Add water and butter to pan over medium heat. Make sure there is enough water to create a layer between the butter and the bottom of the pan. Use extra water if necessary.
2. Add cannabis to pan and mix thoroughly.
3. Simmer on low heat for 2-3 hours. Stir occasionally to prevent scorching. If mixture starts to boil, reduce heat.
4. Allow pan to cool before straining into bowl or container.
5. Place mixture in fridge overnight. The butter will separate from the water and rise to the top.
6. Once butter has risen to top, remove from fridge. Peel off the chunks with a fork or knife and place in separate container.

When it comes to dosing, it's best to start with small amounts and move up gradually. Any extra cannabutter can be stored in the fridge for up to 2 months.

Tea:

Ingredients:

1 cup boiling water

1 teaspoon cannabutter

1 tea cup

1 tea bag

Directions:

1. Add the 1 tsp. of cannabutter and tea bag to the cup.
2. Boil the water and pour it in.
3. Let the cannabutter fully dissolve.
4. Remove the tea bag, add milk (*optional*), and consume.