

# Green Buddha Cannabutter

## Step 1

In a medium saucepan bring a quart of water to a boil on the stove. (You can also use a crockpot) You can vary the amounts, just be sure that the cannabis is always floating about 1 1/2 – 2 inches from the bottom of the pan.

## Step 2

When the water is boiling place the butter in the pan and allow it to melt completely. My recipe uses 4 sticks of butter to every ounce of marijuana, so if you're using a half ounce of cannabis that's about 2 sticks of butter.

## Step 3

Once the butter has melted you can add the cannabis. Once the cannabis is added the heat should be turned down, very low, to barely a simmer. I usually let the weed cook for at least three hours. You can tell it's done when the top of the mix turns from really watery to glossy and thick.

## Step 4

While the cannabutter is cooking set up the bowl to hold the finished product. I like to use a heatproof bowl, and some people use a plastic food container. Place a double layer of cheesecloth over the top, and secure it with elastic, string or tape.

## Step 5

Strain the marijuana butter over the bowl, carefully trying not to spill. When the saucepan is empty, undo the twine, pick up the cheesecloth from all four sides and squeeze out all of the remaining butter.

## Step 6

Allow the cannabutter to cool for about an hour. Place in the fridge until the butter has risen to the top layer and is solid. The THC and other properties have attached to the butter, and you are just about there.

## Step 7

Run a knife around the edge and lift the butter off. Place upside down on your work surface and scrape off any of the cooking water. Your cannabutter is ready to roll. Enjoy!