THC Butter

The first recipe in the Marijuana Cookbook is THC butter which I've provided below. This cannabutter is a common ingredient in ganja food. The fats in butter makes it an ideal medium for utilizing the cannabinoids in marijuana.

Ingredients

- ~25 grams of cannabis (approx. 0.88 oz.)
- ~500 grams of butter (approx. 17.6 oz or just over one pound)
- Several cups of water (it doesn't really matter too much because it will be separated in the end)

The basic ratio is ~20 grams of butter per every gram of cannabis. You can make more or less depending on your requirements, or how strong you want it to be. The beauty of THC butter is you can use schwag, stems and shake (leaves) you'd normally discard for this recipe. **Directions**



- 1. Grind up your cannabis until it is very, very fine far finer than if your were going to smoke it. You want to turn it into a fine powder, and an electric or manual coffee grider could work. Your best bet would be a <u>cannabis</u> <u>grinder</u>. If you don't have a grinder, a mortar and pestle would also work.
- 2. Heat the water over a **low to medium heat** in a pan or double boiler. Add butter. Once the butter has completely melted, add the cannabis powder, stir well and **turn heat down to low.**
- 3. As the great warrior/poet, Bob Marley says, "stir it up; little darlin', stir it up," constantly and be sure the butter does not burn!
- 4. Cook on low heat. The marijuana cookbook recommends cooking over a low heat for two to three hours. However, I know a cannabis chef who cooked his THC butter for 12 to 24 hours using a crock pot. Do not cook beyond 24 hours, however. The THC will degrade and your butter will be bitter. Boo! **Be sure to stir periodically and keep an eye on it!**
- 5. When your mixture has cooked sufficiently, **carefully** strain the mixture with cheese cloth into a container appropriate for cooling and storage. Seal up the container and put in the refrigerator.
- 6. As the mixture cools, a layer of butter will begin to solidify above the water. Remove the butter, throw out the water, and your butter is ready to use!
- 7. Now you can use your the butter in any baking recipe that requires butter. Bon appetit!