



Marijuana Recipes

The Easy Marijuana
Recipe Guide



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Marijuana Recipe – Banana Bread



INGREDIENTS:

2 bananas, sliced
1/2 cup walnuts, chopped
1/2 cup marijuana butter, soft
1 cup sugar
2 eggs
1 tsp. vanilla
1 tsp. baking soda
1 1/2 cups a flour
1/2 teaspoon salt
1/2 cup sour cream

PREPARATION:.

First: Combine the melted marijuana butter and sugar in a bowl.

Second: Add the eggs and the vanilla, mix well.

Third: Mix the flour, baking soda and salt, stir into the marijuana butter mixture until soft.

Fourth: fold in the sour cream, walnuts and bananas. Spread evenly into the prepared pan.

Bake at 175 °C for 60 minutes, until a toothpick inserted into the

center of the loaf comes out clean. Then cool the loaf in the pan about 20 minutes.

Medical Marijuana Mayonnaise Aka Ganga Mayo



INGREDIENTS:

1 cup Marijuana Oil
2 or 3 Large egg yolks
1 tsp Fresh lemon juice
1 tsp White vinegar
½ tsp Dijon mustard
1 pinch Sea salt

PREPARATION:

firstly: Wisk the egg yolks, lemon juice, salt, vinegar and mustard together altogether.

Secondly: include the pot oil gradually while keeping on whisking the blend. The cannabis mayo will begin to thicken. In the event that it gets too thick, include a couple of drops of water.

Finally: Cover the mayo and chill. It ought to keep going for about a week in the cooler.

Ganja cheesecake



INGREDIENTS:

- 1 cup graham cracker crumbs
- 1/4 cup walnuts, chopped
- 3 tbsp. brown sugar
- 1 tbsp. cinnamon, ground
- 1/2 tsp. ground nutmeg
- 5 tbsp. Marijuana Oil
- 3 packages cream cheese
- 1 cup white sugar
- 1 cup sour cream
- 1 cup marijuana laced heavy cream
- 3 tbsp. a flour
- 1 tbsp. vanilla extract
- 3 eggs

PREPARATION:

Preheat oven to 175 degrees C.

Firstly: Mix well in a bowl graham cracker crumbs, walnuts, brown sugar, cinnamon, nutmeg and melted butter, and press into the bottom of spring form pan.

Secondly: Bake in pre heated oven for 10 minutes. Remove from oven and allow to cool.

Thirdly: Combine in a bowl cream cheese and sugar together until smooth. Beat in sour cream and heavy cream.

Fourthly: Blend in the flour and vanilla. With mixer on low speed, add eggs one at a time. Pour batter over crust.

Fifthly: cook in the pre heated oven for 70 minutes. Refrigerate at least 6 hours or overnight before removing from pan.

Cannabis Butter Recipe



INGREDIENTS:

1lbs of unsalted butter.
2 cups water
1.5 ounces of Marijuana

PREPARATION:

Firstly: Grind the Cannabis until fine to make butter.

Secondly: put 2 cups of water to a covered boil.

Thirdly: Once the water is boiling, add the butter and melt it in the water.

Fourthly: Diminish the warmth and spread container so the margarine stewing.

Add the ground Marijuana to the skillet. When you include the finely ground cannabis powder whisk and blend it into the pot altogether. Verify the arrangement is pleasant and smooth; you don't need any irregularities.

Supplant the top and stew on the least warmth. It's critical when cooking pot margarine that you don't blaze the base of the container. Cook for 24 hours. This measure of time is critical.

When completed take the cannabis spread off the warmth.

Place the cheddar fabric over an open bowl and guarantee that when the fluid is poured through the cheddar material just the fluid will run with it. Pour the Marijuana spread from the dish, through the cheddar

material, and into the extensive dish.

In the cheddar fabric you'll have all the remaining bits of Marijuana.

Budder Cookies Recipe –



INGREDIENTS:

3 cups flour
1 pound canna butter, soft
1 cup sugar, powdered
1 tbsp. vanilla
1/4 c. granulated sugar

PREPARATION:

firstly: Combine butter with sugar and vanilla, add flour gradually
secondly: Distribute onto cookie sheet covered with parchment paper
thirdly: Press lightly with a ramekin then sprinkle with granulated sugar
Cook at 125 C for 10 minutes
set a site to cool completely.

Bloody Marijuana



INGREDIENTS:

- 1 c. tomatoes
- 1 c. green bell pepper, chopped
- 1 c. cucumbers, chopped
- 1 c. croutons
- 1/2 c. onion, chopped
- 1 tbsp. ground cumin
- 2 tbsp. marijuana oil
- 2 ounces vodka
- 2 tbsp. dry white wine
- 1 tbsp. white vinegar
- 1/2 teaspoon salt, pepper
- 3 drops Worcestershire sauce

PREPARATION:

Firstly: take these fixings, place them in a secured blender or sustenance processor, and after that mix at medium rate. until the mixture is smooth, put it into a pot, spread it, and after that place it in the ice chest.

Secondly: include ice immediately and begin drinking when its mixed. In case you're searching for a stronger buzz from the pot, you could unquestionably simply include somewhat more weed oil. Surely, the main genuine distinction between an ordinary Bloody Mary and a Bloody

Marijuana is the weed oil. Along these lines, expanding or diminishing the measure of maryjane oil will build or abatement the impacts felt.

Chicken pot pie



INGREDIENTS:

- 1 pound skinless, boneless chicken breast halves
- 1 c. carrots, sliced
- 1 c. green peas
- 1/2 c. celery, sliced
- 1/3 c. onion, chopped
- 1/3 c. marijuana butter
- 1/3 c. flour
- 1/2 tsp. salt
- 1/4 tsp. black pepper
- 1/4 tsp. celery seed
- 2 c. chicken broth
- 1 cup marijuana milk
- 2 unbaked pie crusts

PREPARATION:

Firstly: Preheat oven to 220 degrees C.

Secondly: Combine in a pan chicken, peas, carrots, and celery. Add water to cover and boil about 20 minutes. Remove from the heat, drain and put aside.

Thirdly: In the pot over medium warmth, cook onions in cannabis spread until delicate and translucent.

Fourthly: Mix in flour, salt, pepper, and celery seed. Gradually mix in chicken soup and weed milk. Stew over medium-low warmth until thick. Expel from warmth and put aside.

Fifthly: Put the chicken mixture in base pie outside. Pour hot fluid mixture over it. Spread with top outside, seal the edges, and remove overabundance mixture. Make a few little openings in the top to permit steam to get away.

Sixthly: Heat in the preheated stove for 35 minutes. Cool for 10 minutes prior to serving.

Marijuana Butter



INGREDIENTS:

100g. of butter
100 ml of water
100g. of grinded leaves

PREPARATION:

Firstly: Heat together the water and the butter in a pan.

Secondly: Add the grinded leaves or weed and stir it through the mixture. Let it simmer for 30 minutes.

Thirdly: Pour the mixture through a strainer to remove the marijuana. Put the pan in the refrigerator so the butter will solidify at the top of the water.

Fourthly: Discard the water and marijuana butter is ready to use for your cakes, brownies and cookies.

Marijuana cooking oil



INGREDIENTS:

100 ml of vegetable oil
100 grams of grinded marijuana leaves

PREPARATION:

Firstly: Add the leaves or buds to the oil and heat it up.

Secondly: Verify it doesn't get too hot overall the pot will sear.

Thirdly: Heat it for 3 hours and mix sometimes. Give it a chance to cool and after that strain the oil.

It is utilized for any formula that calls for vegetable oil like mayonnaise or dressing.

Marijuana milk



INGREDIENTS:

100 ml of milk or cream
100 grams of grinded leaves

PREPARATION:

Firstly: Heat up the milk or cream in a pan but don't let it boil.

Secondly: Add the leaves or the weed and stir it gently. Let the mixture simmer for half an hour and don't let it boil. Stir every now and then.

Thirdly: Put the milk through a strainer and let it cool down. Use your milk in milkshakes or ice cream.

Marijuana recipe – Cannabis mayonnaise



INGREDIENTS

1 egg

3/4 c. [marijuana oil](#)

1 tsp. prepared yellow mustard

1/2 tsp. garlic, minced

2 tsp. lemon juice

salt and pepper to taste

PREPARATION:

Firstly: Combine in a pan of a blender the egg, lemon juice, garlic and mustard. Blend until soft, then blend on low speed while pouring the marijuana oil into the blender in a fine stream as the mixture thickens.

Secondly: Store in the refrigerator.

STOVETOP GRANOLA INFUSED WITH MARIJUANA



INGREDIENTS:

1 tbsp. olive oil
2 c. rolled oats
1/3 c. Canna butter
2 tbsp. honey
1/3 c. packed brown sugar
1/2 c. almonds, chopped
1/3 c. dried cranberries

PREPARATION:

Firstly: Heat the oil in an expansive skillet over medium-high warmth. Include oats then cook and mix until beginning to cocoa and fresh, around 5 minutes. Expel from warmth and spread out on a treat sheet to cool.

Secondly: Melt the canna butter in the same skillet over medium warmth. Mix in the nectar and cocoa sugar; cook, mixing continually, until bubbly. Return the oats to the skillet.

Thirdly: Cook and mix for an additional 5 minutes or something like that. Pour out onto the treat sheet and spread to cool.

Fourthly: When cool, exchange to an impenetrable compartment and mix in the almonds and dried cranberries.

Medical Marijuana Applesauce Pancake Recipe



INGREDIENTS:

2 c. dry pancake mix
1/2 c. milk
1 c. applesauce
2 eggs
1 tsp. cinnamon, ground
1 tsp. lemon juice
1 cup Canna butter

PREPARATION:

firstly: Turn on a frying pan or griddle that is gently oiled to medium warmth. At that point get out an extensive blending bowl and consolidate the flapjack blend and cinnamon.

Secondly: In the middle of this blend, make a "pit" and in the hole include the eggs, milk, lemon squeeze and fruit purée and mix consistently until the consistency is smooth.

Thirdly: Using a scoop, pour the batter onto the warmed iron or griddle.

Fourthly: Fry until just brilliant cocoa on every side. Present with Canna spread and maple syrup or jam

MARIJUANA & CINNABON



INGREDIENTS:

1 cup warm milk
2 eggs
1/3 c. marijuana butter, softened
4 1/2 c. bread flour
1 tsp. salt
1/2 c. white sugar
2 1/2 tsp. bread machine yeast

1 cup brown sugar, packed
2 1/2 tbsp. ground cinnamon
1/3 cup butter, softened

1 pkg. cream cheese, softened
1/4 c. butter, softened
1 1/2 c. sugar
1/2 tsp. vanilla
1/8 tsp. salt

PREPARATION:

Firstly: Put fixings in the skillet of the bread machine in the request

suggested by the producer.

Secondly: After the batter has multiplied in size turn it out onto a delicately floured surface, cover and let rest for 10 minutes. In a little bowl, consolidate chestnut sugar and cinnamon.

Thirdly: Move batter into rectangle. Spread batter with 1/3 container margarine and sprinkle equitably with sugar/cinnamon mixture. Move up batter and cut into 12 rolls. Spot comes in a delicately lubed heating container.

Fourthly: Cover and let ascend until almost multiplied, around 30 minutes. Then, preheat stove to 200 degrees C.

Fifthly: Prepare comes in preheated stove until brilliant cocoa, around 15 minutes. While rolls are heating, beat together cream cheddar, 1/4 glass spread, confectioners' sugar, vanilla concentrate and salt.

Pot Pesto Verdi



INGREDIENTS:

- 1/2 cup basil leaves
- 1/2 oz. cannabis buds
- 1/2 c. olive oil
- 1/2 [canna oil](#)
- 8 cloves garlic
- 2 tsp. sea salt
- 1/2 c. almonds
- 1/2 c. parmesan cheese, grated

PREPARATION:

Firstly: Actuate the cannabis by disintegrating it into a little skillet and mixing it over medium warmth for a moment or two-until the vapor starts to rise.

Secondly: Place the basil, cannabis, nuts, garlic, parmesan and salt in the blender. Mix it to a coarse puree while including the oil.

Thirdly: Use it with pastas and plates of mixed greens, as a sauce for meat, fish or tofu, as a delectable sandwich spread, Store in the fridge in a glass container.

Fourthly: For more stockpiling fill an ice square plate with the pesto, spread it with plastic wrap, and stop.

Herbal Ice Tea



INGREDIENTS

1/4 oz. marijuana

1 Pitcher of tea

Ice

Water

6 oz. Honey

Filter

PREPARATION:

Mix In saucepan, water, honey and simmer while stirring, until the honey becomes liquefied.

Once the honey reaches a watery consistency, add marihuana. Our goal is to let the oils dissolve into the honey

Permit to stew on med-low while continually mixing for around 15 minutes. At the point when most of the dynamic fixing is ingested into the nectar, the time it now, time to strain the nectar. Cheddar fabric works best, however utilize what you got.

Return enacted nectar to dish and permit to gather back to the thickness of the nectar you began with

When cool, basically blend 2 tablespoon of nectar into every glass of ice tea.

Stoney Spaghetti Sauce



INGREDIENTS:

1 can tomato paste
2 tablespoons olive oil
1/2 cup chopped onion
1/2 cup marijuana, sliced
1 dash pepper
1 c. water
1/2 clove garlic, minced
1 bay leaf
1 pinch thyme
1/2 teaspoon salt
1 c. black olives, chopped
1/2 c. mushrooms, sliced

PREPARATION:

Combine all ingredients in a pot, cover and simmer on medium-low heat for 2 hours or more stirring frequently. Serve

Cannabis Culture



INGREDIENTS:

1 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon nutmeg
1 cup water
1/3 cup oil or softened butter or ganja butter
1 tsp. vanilla
1 tsp. vinegar

PREPARATION:

Combine all the dry stuff into bowl.

Combine all the wet stuff into another bowl.

Gently brown about 1 ounce shake, leaf or trimmings and add to dry bowl.

Mix both bowls together. Stir until mixed.

Put mix into a square cake pan.

Bake at 350 F about 20 min.

Marijuana Brownies With Walnuts



INGREDIENTS

- 1 c. of marijuana butter
- 3 c. of white sugar
- 1 tbsp. of vanilla
- 4 eggs
- 1 1/2 c. of flour
- 1 c. of powder unsweetened cocoa
- 1 tsp. salt
- 1 c. of semisweet chocolate chips
- 1 c. of chopped walnuts

PREPARATION:

Firstly: Preheat the oven to 175 degrees.

Secondly: Lightly grease a baking dish.

Thirdly: Combine the melted marijuana butter, sugar, and vanilla in a large bowl.

Fourthly: beat in the eggs and blend thoroughly.

Fifthly: Sift together the flour, cocoa powder, and salt.

Sixthly: Combine the flour mixture into the chocolate mixture gradually until blended. Stir in the chocolate chips.

Seventhly: Sprinkle the batter evenly into the baking dish. Bake in the

preheated oven for 40 minutes. Transfer the brownies from the oven and let cool completely.

Marijuana Tea / Weed Tea



INGREDIENTS:

- 1 Tea Cup
- 1 Tea bag
- 1 Teaspoon of canna butter

PREPARATION:

Firstly: Add the canna butter and tea bag to the cup.

Secondly: Boil the water and pour it in

Thirdly: Let the canna butter fully dissolve.

Fourthly: Remove the tea bag, add milk, and serve

Marijuana Lobster Rolls



INGREDIENTS:

1/3 c. [Canna Mayo](#)

1 tbsp. fresh lemon juice

1/4 c. celery, finely diced

1 tbsp. fresh diced scallions

1 tbsp. fresh parsley

1/2 tbsp. hot sauce

1 pound lobster meat, cooked and chopped

4 rolls, split, toasted, and brushed with butter

salt and pepper

PREPARATION:

Firstly: Mix the Canna Mayo, lemon juice, celery, parsley, scallion, salt and pepper. Add hot sauce.

Secondly: Add the cooked lobster meat pieces to the Canna Mayo mix. Toss lightly to cover the lobster meat with sauce.

Thirdly: Fill toasted buns evenly with lobster salad.

Lifesaver pizza



INGREDIENTS:

- 1 pre made pizza base
- 2 tablespoon olive oil
- 1 onion, chopped
- 1/4 c. tomato sauce
- 2 minced garlic cloves
- 1 can tomatoes
- 3 tablespoon marijuana, chopped
- 1 tablespoon chopped basil
- 1 tsp. chili flakes
- 5 sliced hot Italian sausages
- 3/4 cup mozzarella cheese

PREPARATION:

First: Pre heat oven 180 C

Second: Cook sausages in frying pan slice when cool

Third: Heat olive oil in frying pan add onion and garlic cook until tender

Fourth: Spread tomato sauce on dough, sprinkle with your toppings

Fifth: Scatter the sausage and mozzarella evenly over crust then put in

oven and bake pizza for 15 mints.

Grassy knoll guacamole



INGREDIENTS:

1 fresh red Chile

½ c.limes juice

1 tablespoon extra-virgin olive oil

3 teaspoon marijuana, chopped

3 large ripe avocados

1/2 cup onion, finely chopped

PREPARATION:

First: mixed all ingredients except avocados and onion and left to stand for about an hour.

Second: put avocados and onion to the mixture ingredients and mashed up.

Third: blender well until a really smooth mix.

Apple pie with marijuana



INGREDIENTS:

4 apple, cupped

1/2 c. brown sugar

1/4 c. water

4 cherries

1/3 cup chopped marijuana leaf

2 tbsp. cinnamon

PREPARATION:

First: Pre heat oven at 175 degrees C

Second: grind the marijuana in a blender then mix in the sugar and water

Third: mix apples with marijuana, sugar paste

Fourth: Sprinkle apples with cinnamon, and top with a cherry. cook for 20 minutes.

Bud rice Kris pies treats



INGREDIENTS:

5 tablespoon of canna butter (marijuana butter)

6 c. marshmallows

6 c. cereal

PREPARATION:

First: Melt the butter and the marshmallows

Second: Include oat after and put into dish.