

Canna Oil



Cannabis-infused oil is probably the most versatile medium since it can be used for baking desserts, sautéing veggies, frying up your morning eggs, or in your salad dressing. In addition, as is the case with cooking anything at home, you have complete control over its preparation. Does coconut oil hold a special place in your heart? Make cannabis-infused coconut oil!

Instructions

1.

Grind up the cannabis. Preferably grind up the flower/bud as it's the most potent and will get you a more accurate measurement, but you can include the whole plant. Make sure that it is large enough to not fall through the cloth/strainer. Anything fine enough will end up in the final product.

2.

With the cheesecloth wrap the ground cannabis and tie it together.

Ingredients

2 cups

Unrefined Coconut Oil

1/2 Ounce

Cannabis Flower

(15+% THC Decarboxylated)

3.

Add oil and cannabis into either a slow cooker, double-boiler, or saucepan. For a slow cooker cook on low for 4-6 hours, and stirring it occasionally. Using a double-boiler, cook on low for 6-8 hours (8 hours is recommended), and stirring occasionally. Finally using a saucepan, cook on low for 3 hours and stir it frequently, as the saucepan is susceptible to scorching. You can add a bit of water to the mixture to help prevent burning. Note: The temperature of the oil should not exceed 240 F no matter which method is used.

4.

Strain and capture the oil. If using a cheesecloth do not squeeze, this adds more unnecessary chlorophyll to the oil. Leftover plant materials can be discarded.

5.

Finished ! The oils shelf life is at least 2 months! And can be extended by keeping it refrigerated.