

**Add a  
little Color  
to your  
cooking.**

# How to use responsibly

**19+**

You must be 19 or older to enter the cannabis section of our stores. If you look under 30, have your ID ready.



## GET HOME SAFELY

Cannabis impairs your ability to drive. Make other plans for transportation, do not drive, and get home safely.



## LOW & SLOW

Onset times vary depending on the method of consumption, it takes longer to feel the effects of cannabis edibles and beverages compared to cannabis consumed by inhalation. Start with low THC, read product labels for approximate onset times, and wait to learn how you react.



## SEPARATE IS BEST

Beverage alcohol and cannabis both impair judgment. They should be consumed separately as the level of impairment and side effects can be unpredictable when combined.



**Mix** thoroughly.



## STORE SECURELY

Oh, and even though these treats are tasty for adults, they **MUST be kept out of reach of children**. As with all other cannabis products, store any cannabis-infused food in a location not accessible by children. Lockable cases are available for purchase, too. When it comes to keeping cannabis away from kids, you can never be too careful.

**Mango Haze Recipes**

# Lemon Oil.

**Pedro's Sweet Sativa Recipes**

**Weed Butter.  
Roasted Carrots.  
Stuffing.  
Turkey.  
Mashed Potatos.  
Cranberry Sauce.  
Gravy.**

**Blueberry Seagal Recipes**

# Baked Brie.





# Mango Haze Recipe



Mango Haze

# Lemon Oil.

Yields  $\frac{1}{2}$  cup.

## Ingredients

$\frac{1}{2}$  Cups olive oil

## 3.5g Mango Haze Color Cannabis

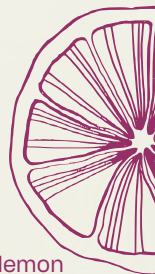
1 Large lemon

## Material

- Oven
- Pot
- Baking sheet
- Cheese cloth
- Parchment paper

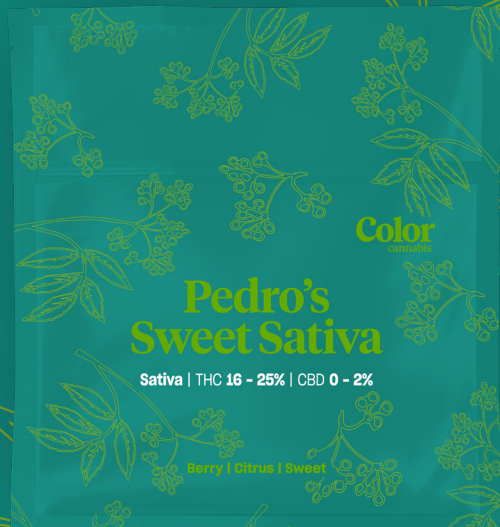
## Instructions

1. Preheat oven to 250°F
2. Grind your 3.5g of cannabis up until it matches the consistency of sea salt.
3. Place parchment paper on a baking sheet and evenly coat the tray with the ground cannabis.
4. Place cannabis in to preheated oven for 1 hour.
5. After 1 hour remove cannabis from the oven and let cool.
6. Peel the lemon and set peel aside.
7. Place cannabis, oil and lemon peel in to a pot, bring to a medium low heat for two hours – stirring occasionally.
8. Drape your cheese cloth over a bowl and strain the infused oil ensuring the cannabis pieces aren't present in the final mixture.
9. Allow oil to cool at room temperature



**Disclaimer:** If you're new to this whole "cooking with cannabis" thing and aren't comfortable making your own cannabis-infused butter or oils, we recommend purchasing a balanced cannabis oil and using that. Start by adding just 2.5 mg of that oil to the recipe. Remember to start low and go slow, and always wait at least 24 hours before increasing the dosage.





# Pedro's Sweet Sativa Recipes

Pedro's Sweet Sativa

# Weed Butter.

Yields ¼ cup

## Ingredients

¼ Cup of butter

## 3.5g Pedro's Sweet Sativa Color Cannabis

¼ Cup of Water

## Material

- Oven
- Pot
- Baking sheet
- Cheese cloth
- Parchment paper

## Instructions

1. Preheat oven to 250°F
2. Grind your 3.5g of cannabis up until it matches the consistency of sea salt.
3. Place parchment paper on a baking sheet and evenly coat the tray with the ground cannabis.
4. Bake cannabis at 250°F for an hour.
5. After 1 hour remove cannabis from the oven and let cool.
6. Take a medium sized pot and melt butter on a low heat, as to not burn the butter. Once melted, add water and bring pot to a simmer.
7. Once butter is melted place cannabis in to the butter and add water.
8. Let butter, cannabis and water simmer for 4 hours. Stirring occasionally and adding more water to ensure butter does not burn.
9. Take your cheese cloth and drape it over a medium sized bowl, carefully pouring melted mixture in so you're left with the liquid only. Tie up cloth and squeeze to ensure butter has been extracted.
10. Place butter in the fridge overnight.
11. After butter has solidified, decant water.

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Pedro's Sweet Sativa

# Roasted Carrots.

## Ingredients

2 Cups diagonally cut carrots

**2 Tablespoon cannabis butter, melted**

2 Teaspoon olive oil

¼ Teaspoon kosher salt

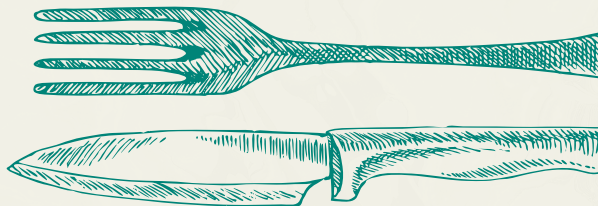
¼ Teaspoon black pepper

Cooking spray

## Instructions

1. Preheat oven to 425°F.
2. Combine olive oil, salt, carrots, and pepper. Place on a baking sheet coated with cooking spray. Bake at 425° for 15 minutes.
3. Remove carrots from oven and place in bowl. Add two table spoons of cannabis butter and toss.

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Pedro's Sweet Sativa

# Stuffing.

## Ingredients

2 Small onions diced

4 Stalks celery diced

**⅔ Cup cannabis butter**

1 ½ Teaspoons of  
poultry seasoning

12 Cups bread cubes

3-4 Cups chicken broth

2 Tablespoons fresh parsley

1 Tablespoon fresh  
**herbs sage, thyme, rosemary**

## Instructions

1. Preheat oven to 350°F.
2. Melt butter in a large skillet over medium heat. Add onion, celery and poultry seasoning (and rosemary if using). Cook over medium-low until tender (do not brown), about 10-12 minutes.
3. Place bread cubes in a large bowl. Add onion mixture, parsley and fresh herbs.
4. Pour broth over top until cubes are moist (but not soggy) and gently toss. You may not need all of the broth. Season with salt and pepper to taste.
5. Place mixture in a serving dish, dot with additional butter and cover.
6. Bake 35 minutes, uncover and bake an additional 10 minutes.



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**Pedro's Sweet Sativa**

# Turkey.

**Ingredients**

**5 Tablespoons  
cannabis butter,**  
room temperature

Kosher salt and  
freshly ground pepper

1 Whole turkey (**about  
12 pounds**), thawed if  
frozen, rinsed and  
patted dry, neck  
reserved

Stuffing

2 Large onions,  
**cut into 8 wedges**

**Instructions**

1. Preheat oven to 350°F with rack in the lowest position.
2. Prepare and stuff the turkey. Loosen skin: Working from the neck end, slide fingers under skin until you reach the end of the breast, being careful not to tear the skin; rub cannabis butter under the skin.
3. Fill neck cavity with stuffing; avoid packing. Close up by folding skin over and fastening with skewers or trussing needles.
4. Loosely fill large cavity with stuffing. Tie legs: Using cotton kitchen twine, tie legs together securely (they will overlap) so bird retains its shape and moisture during cooking.
5. Mix onions and 2 cups water in a large roasting pan. Set roasting rack over vegetables in pan.
6. Lift turkey onto rack; rub with remaining tablespoon of cannabis butter. Season generously with salt and pepper. Tent turkey loosely with foil. Roast 1 hour, then baste every 30 minutes with pan liquids, until an instant-read thermometer inserted into the thickest part of thigh (avoiding bone) registers 125°F, about 3 hours.
7. Remove foil and continue roasting, basting occasionally, until thigh reaches 180°F, about 45 to 60 minutes more. Tent with foil if bird browns too quickly; add more water if pan becomes dry. Transfer turkey to a serving platter; cover loosely with foil, and let it rest at least 30 minutes before carving.

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Pedro's Sweet Sativa

# Mashed Potatoes

## Ingredients

2 Pounds baking potatoes, peeled and quartered

## 2 Tablespoons of cannabis butter

1 Cup milk

Salt and pepper to taste

## Instructions

1. Bring a pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes; drain.
2. In a small saucepan heat butter and milk over low heat until butter is melted. Using a potato masher or electric beater, slowly blend milk mixture into potatoes until smooth and creamy. Season with salt and pepper to taste.



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**Pedro's Sweet Sativa**

# Cranberry Sauce.

**Ingredients**

12 ounces cranberries

1 cup white sugar

1 cup water

2 tablespoons of  
lemon cannabis oil**Instructions**

1. In a medium sized saucepan over medium heat, dissolve the sugar in the water.
2. Stir in the cranberries and cook until the cranberries start to pop
3. Remove from heat and place sauce in a bowl.
4. Add cannabis lemon oil and stir. Cranberry sauce will thicken as it cools.

**Pedro's Sweet Sativa**

# Gravy.

**Ingredients**1-2 chicken bouillon  
cubes

¼ cup cannabis butter

¼ cup all-purpose flour

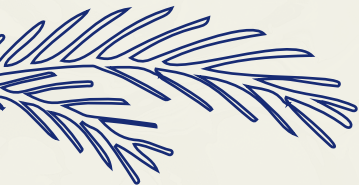
**Instructions**

1. Strain pan drippings through a fine-mesh sieve; discard solids and reserve 2 1/2 cups pan drippings; set aside.
2. Bring to a boil and add 1-2 chicken bouillon cubes to taste and set aside.
3. Melt butter in a medium saucepan over medium heat. Whisk in flour.
4. Gradually whisk in reserved pan drippings. Bring to a boil; reduce heat and simmer, whisking constantly, until thickened, about 5-10 minutes.

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# Blueberry Seagal Recipe



Blueberry Seagal

# Baked Brie.

## Ingredients

1 Round brie

**2 Tablespoons cannabis  
butter, melted**

## Instructions

1. Preheat oven to 375°F.
2. Score top of the brie about 1/2" deep in criss cross cuts. Place brie in small oven safe baking dish.
3. Melt cannabis butter and pour mixture on top of the brie.
4. Bake for about 10–15 minutes, or until brie is melted. Serve warm baked brie with crackers, bread, nuts and/or fruit.

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