160.Yummy Marihuana Recipes

by The Jolly Roger

Acapulco Green

- 3 ripe avocados
- « cup chopped onions
- 2 teaspoons chili powder
- 3 tablespoons wine vinegar
- « cup chopped marihuana (grass)

Mix the vinegar, grass, and chili powder together and let the mixture stand for one hour. Then add avocados and onions and mash it all together. It can be served with tacos or as a dip.

Pot Soup

- 1 can condensed beef broth
- 3 tablespoons grass
- 3 tablespoons lemon juice
- « can w ater
- 3 tablespoons chopped watercress

Combine all ingredients in a saucepan and bring to a boil over medium heat. Place in a refrigerator for two to three hours, reheat, and serve.

Pork and Beans and Pot

- 1 large can (1 lb. 13 oz.) pork and beans
- « cup grass
- 4 slices bacon
- « cup light molasses
- « teaspoon hickory salt
- 3 pineapple rings

Mix together in a casserole, cover top with pineapple and bacon, bake at 350øfor about 45 minutes. Serves about six.

The Meat Ball

- 1 lb. hamburger
- ¬ cup chopped onions
- 1 can cream of mushroom soup
- ¬ cup bread crumbs
- 3 tablespoons grass
- 3 tablespoons India relish

Mix it all up and shape into meat balls. Brown in frying pan and drain. Place in a casserole with soup and « cup water, cover and cook over low heat for about 30 minutes. Feeds about four people.

Spaghetti Sauce

- 1 can (6 oz.) tomato paste
- 2 tablespoons olive oil
- « cup chopped onions
- « cup chopped grass
- 1 pinch pepper
- 1 can (6 oz.) water
- « clove minced garlic
- 1 bay leaf
- 1 pinch thyme
- « teaspoon salt

Mix in large pot, cover and simmer with frequent stirring for two hours. Serve over spaghetti.

Pot Loaf

- 1 packet onion soup mix
- 1 (16 oz.) can whole peeled tomatoes
- « cup chopped grass