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Cannabis Infused Curry Ketchup

from Willie & Annie Nelson's Cannabis Cookbook

Ingredients:

- 1 tablespoon cannabis avocado or grapeseed oil
- 1 medium onion, diced
- 2 garlic cloves, minced
- 3/4 cup tomato paste
- 2 tablespoons agave syrup
- 1 tablespoon distilled white vinegar
- 1 teaspoon curry powder
- 1 teaspoon kosher salt, to taste

Instructions:

- In a skillet heat the cannabis oil over medium heat. Add the onion and garlic and cook until the onion is translucent.
- Add the tomato paste and sauté briefly, then add 2/3 cup water to deglaze the pan. Bring the mixture to a boil. Add the agave, vinegar, curry powder, and salt and boil for 5-7 minutes.
- Transfer to a small blender and process until you achieve the desired smoothness. Adjust the seasoning and store in a sealable container in the refrigerator.

I used honey in lieu of agave syrup.

You could use infused agave or honey if you need a higher potency.





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Notes:



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