COCO Recipe Card #4

**CannaBacon**

To make your own weed bacon, simply sprinkle ground, decarboxylated flower on one side of each bacon slice. Bake at 275 degrees Fahrenheit and flip after about 10 minutes. For almost all cannabis edibles, you need to decarboxylate your bud. Basically, this means you need to cook it at about 215 to 225 degrees Fahrenheit for about 45 minutes to an hour.

Sprinkle the second side and repeat for another 10 minutes.

Fun fact: You’ve now got cannabis-infused bacon grease leftover to use in other dishes!

Difficulty Level: Easy

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