

The VICS Cannabis Oil Recipe

Makes about 2 Litres of oil.

Supplies:

200 to 250 grams good quality organic cannabis shake (trim)

Slow cooker

Cheese cloth

Silkscreen, min. 200+ thread count per inch

3 Litres Extra Virgin Olive Oil

Colander or strainer

- Put cannabis into slow cooker, and add olive oil until it just covers the cannabis.
- Turn slow cooker onto High for 2 hours, and then turn down to Low for an additional 4 to 6 hours, stirring occasionally.
- ** If one wishes a stronger product, add fresh cannabis to the previously heated oil left in the slow cooker and top up oil to cover the cannabis; keep cooking on low heat overnight or up to two days.
- Strain oil, as warm as possible, through cheese cloth, then strain through silkscreen.

The oil is ready to use as is. It will keep for up to 3 months.

Cannabis oil can have a very narcotic effect. It is recommended that you do not drive or perform difficult tasks after consumption.