

Acapulco Green

- 3 ripe avocados
- 1/2 cup chopped onions
- 2 teaspoons chili powder
- 3 tablespoons wine vinegar
- 1/2 cup chopped marahuana (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
- 1/2 can water
- 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
- 1/2 cup grass
- 4 slices bacon
- 1/2 cup light molasses
- 1/2 teaspoon hickory salt
- 3 pineapple rings

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

The Meat Ball

- 1 lb. hamburger

1/4 cup chopped onions
1 can cream of mushroom soup
1/4 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 1/2 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
1/2 cup chopped onions
1/2 cup chopped grass
1 pinch pepper
1 can (6 oz.) water
1/2 clove minced garlic
1 bay leaf
1 pinch thyme
1/2 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
1/2 cup chopped grass
2 lbs. ground beef or chicken or turkey
1 egg
4 slices bread, crumbled

Mix all ingredients and shape into a loaf. Bake for one hour in 400-degree oven. Serves about six.

Chili Bean Pot

2 lbs. pinto beans
1 lb. bacon, cut into two-inch sections

2 cups red wine
4 tablespoons chili powder
1/2 clove garlic
1 cup chopped grass
1/2 cup mushrooms

Soak beans overnight in water. In a large pot pour boiling water over beans and simmer for at least an hour, adding more water to keep beans covered. Now add all other ingredients and continue to simmer for another three hours. Salt to taste. Serves about ten.

Bird Stuffing

5 cups rye bread crumbs
2 tablespoons poultry seasoning
1/2 cup each of raisins and almonds
1/2 cup celery
1/3 cup chopped onions
3 tablespoons melted butter
1/2 cup chopped grass
2 tablespoons red wine

Mix it all together, and then stuff it in.

Apple Pot

4 apples (cored)
1/2 cup brown sugar
1/4 cup water
4 cherries
1/3 cup chopped grass
2 tablespoons cinnamon

Powder the grass in a blender, then mix grass with sugar and water. Stuff cores with this paste. Sprinkle apples with cinnamon, and top with a cherry. Bake for 25 minutes at 350 degrees.

Pot Brownies

1/2 cup flour
3 tablespoons shortening
2 tablespoons honey

1 egg (beaten)
1 tablespoon water
1/2 cup grass
pinch of salt
1/4 teaspoon baking powder
1/2 cup sugar
2 tablespoons corn syrup
1 square melted chocolate
1 teaspoon vanilla
1/2 cup chopped nuts

Sift flour, baking powder, and salt together. Mix shortening, sugar, honey, syrup, and egg. Then blend in chocolate and other ingredients, and mix well. Spread in an 8-inch pan and bake for 20 minutes at 350 degrees.

Banana Bread

1/2 cup shortening
2 eggs
1 teaspoon lemon juice
3 teaspoons baking powder
1 cup sugar
1 cup mashed bananas
2 cups sifted flour
1/2 cup chopped grass
1/2 teaspoon salt
1 cup chopped nuts

Mix the shortening and sugar, beat eggs, and add to mixture. Separately mix bananas with lemon juice and add to the first mixture. Sift flour, salt, and baking powder together, then mix all ingredients together. Bake for 1 1/4 hours at 375 degrees.

Sesame Seed Cookies

3 oz. ground roast sesame seeds
3 tablespoons ground almonds
1/4 teaspoon nutmeg
1/4 cup honey
1/2 teaspoon ground ginger
1/4 teaspoon cinnamon
1/4 oz. grass

Toast the grass until slightly brown and then crush it in a mortar. Mix crushed grass with all other ingredients, in a skillet. Place skillet over low flame and add 1 tablespoon of salt butter. Allow it to cook. When cool, roll mixture into little balls and dip them into the sesame seeds.

If you happen to be in the country at a place where pot is being grown, here's one of the greatest recipes you can try. Pick a medium-sized leaf off of the marihuana plant and dip it into a cup of drawn butter, add salt, and eat.

-----Exodus-----
(from the Anarchist's Cookbook IV!)