



Big Pete's

SANTA CRUZ, CA

Holiday Recipes





Contents

Cannabutter Dosing Guide

Cannabutter Fig Jam Crostini

Crescent Roll Cannabutter Morning Buns

Cannabutter Infused Sage Stuffing

Cannabuttery Mashed Potatoes

Cannabutter Turkey Gravy

Salmon with Lemon &
Dill Cannabutter

Cannabutter Pumpkin Pie

Gingerbread Cannabutter Cookies

*** Please note that recipes include recommended dosages and may be adjusted to your preference**



All About Family

Big Pete's Treats is a family-owned cannabis brand based in sunny California with Santa Cruz roots four generations deep. We are dedicated to spreading good vibes throughout the cannabis community with cannabis-infused edibles that are tasty, consistent, and effective. After 13 fun-filled years of making "cookies that treat you right," Big Pete's Treats has become the #1-selling baked goods cannabis brand in California. Big Pete's Treats believes in the stoke-boosting power of quality canna-butter, and we strive to create top shelf edibles with consistent and easy to use dosing that gives cannabis fans a full spectrum experience. Big Pete's strives to share their love of cannabis with cannabis lovers everywhere.





Tips & Dosing

* ALL DOSAGE BASED ON 1000MG JAR

#1

DOSING DONE RIGHT

$\frac{1}{4}$ TSP = 10mg • 1 TSP = 40mg • $\frac{1}{2}$ TBSP = 62.5mg
1 TBSP = 125mg • $\frac{1}{4}$ CUP = 500mg • $\frac{1}{2}$ CUP = 1000mg

If your recipe calls for more and you don't want more of the high, mix your cannabutter with regular butter.

WAIT 30 MINS - 2 HRS FOR FULL EFFECT after consumption.



#2

DON'T DESTROY THE GOOD STUFF

Cannabutter is sensitive. Be careful when heating your cannabutter and handle with care. Heating butter over 350°F from a microwave or stove top can destroy the active THC and cannabinoids. We recommend leaving the butter out at room temp to soften but for faster results, you can use a double boiler on the stove top.

DO NOT MICROWAVE IN CONTAINER. KEEP REFRIGERATED WHEN NOT IN USE.

#3

HOW TO CALCULATE THE DOSE FOR YOUR RECIPE

MG per recipe / servings per recipe = MG per serving.

EXAMPLE:

1 tbsp cannabutter (125mg THC) / serving per recipe (5) = 25mg THC per serving.

Add Cannabutter to Your Favorite Meal!



Baked Goods



Sauce & Spreads



Hot Beverages



Popcorn



Pancakes



Pasta



Fig Jam Crostini

A perfect fusion of sweet and savory, these bite-sized delights feature slices of crispy baguette, toasted to golden perfection, and generously topped with Cannabutter, salty goat cheese and fresh figs.

TOTAL THC

240 MG

THC PER SERVING

10 MG

TIME

30 Mins

SERVING SIZE

24

INGREDIENTS

- 24 (1/2-inch thick) baguette slices
- 2 tbsp Big Pete's Cannabutter
- 6 oz soft mild goat cheese (room temperature)
- 2-4 fresh ripe figs (depending on size), cut into 1/2-inch pieces
- Fresh thyme leaves for garnish (optional)
- 1 jar fig jam

INSTRUCTIONS

1. Preheat oven to 350 degrees.
2. Arrange baguette slices on a baking sheet in a single layer and brush each with 1/4 tsp cannabutter
3. Bake until lightly toasted, 7-10 minutes. Let cool.
4. To assemble crostini, spread each toast with a generous teaspoon of goat cheese. Top with 1 tsp fig jam and fresh fig slices.
5. Garnish crostini with small thyme leaves or sprigs, if desired.





Crescent Roll Cannabutter Morning Buns

In the mood for a sweet treat to get your day going? These buns are simple, fast, and SO delicious. You might even have all of the ingredients in your kitchen now! Start the morning right with these delights. Perfect for a holiday morning with family.

TOTAL THC

125 MG

THC PER SERVING

31 MG

TIME

30 Mins

SERVING SIZE

4

INGREDIENTS

- | | |
|-------------------------|----------------------------------|
| 1 Tube Crescent Rolls | 1 tbsp Big Pete's Cannabutter |
| ½ stick salted butter | Cinnamon (as much as you'd like) |
| ¼ cup light Brown Sugar | ¼ cup Granulated Sugar |

INSTRUCTIONS

1. Preheat oven to 350°F and line baking sheet with parchment paper or aluminum foil.
2. Melt unsalted butter, adding Pete's Cannabutter at the end of the melting process; incorporate completely.
3. In a bowl, mix together brown sugar and cinnamon.
4. Unfold Crescent Roll dough onto a clean work surface (use the whole sheet, rather than separating into individual rolls).
5. Brush dough with ½ butter mixture.
6. Spread brown sugar mixture evenly over buttered pastry dough.
7. Roll dough into a log and cut into 4 equal pieces; arrange on prepared baking sheet.
8. Bake for 15-20 minutes or until puffed and golden brown.
9. In a large bowl, combine granulated sugar and more cinnamon.
10. When buns have come out of the oven, brush with second ½ of butter mixture and toss each in granulated sugar mixture.



Cannabutter-Infused Sage Stuffing

This moist, hearty sage stuffing is nicely seasoned with sausage and fresh mushrooms. It makes a great side dish and is an easy stuffing recipe for the holidays. Earthy herbs of sage, cannabutter and parsley season this stuffing just right!



TOTAL THC

40 MG

THC PER SERVING

6.6 MG

TIME

1 Hour

SERVING SIZE

6

INGREDIENTS

½ pound bulk pork sausage	½ cup slivered almonds, toasted	2 tsp canola oil
2 celery ribs, chopped	½ cup chicken broth	1 egg
1 medium onion, chopped	3 tsp butter, melted	1-2 tsp sage
1 cup mushrooms, sliced	1 tsp cannabutter, melted	¼ tsp salt
6 cups cubed day-old bread	¼ cup minced fresh parsley	¼ tsp pepper

INSTRUCTIONS

1. Preheat oven at 325°F. Grease a 11x7-in. baking dish; set aside.
2. In a large skillet over medium heat, cook the sausage, celery, onion and mushrooms in oil until meat is no longer pink; drain if necessary. In a large bowl, combine the remaining ingredients including; add sausage mixture and toss to coat.
3. Transfer mixture to prepared dish. Cover and bake for 35 minutes.
4. Uncover; bake until lightly browned, 10-15 minutes longer.





Cannabuttery Mashed Potatoes

These creamy, buttery mashed potatoes use simple ingredients. The tricks are to use Yukon Gold potatoes and then to warm the cream and butter before adding them to the potatoes.

With these, the more (canna)BUTTER the better!

TOTAL THC
20 MG

THC PER SERVING
3.3 MG

TIME
30 Mins

SERVING SIZE
6

INGREDIENTS

3 lbs medium Yukon Gold potatoes, peeled ½ tsp Big Pete's Cannabutter
2/3 cup heavy whipping cream 1 tsp salt
½ cup butter, cubed ½ tsp pepper

INSTRUCTIONS

1. Place potatoes in a Dutch oven; add water to cover.
2. Bring to a boil. Reduce heat; cook, uncovered, until tender, 15-20 minutes.
3. Meanwhile, in a small saucepan, heat cream, regular butter & cannabutter, salt and pepper until butter is melted.
4. Drain potatoes; return to pan.
5. Mash potatoes, gradually adding enough cream mixture to reach desired consistency.

Cannabutter Turkey Gravy

No holiday turkey dinner is complete without turkey gravy! This is a recipe you'll return to every year, so be prepared to become the designated "gravy maker" at all your holiday gatherings.

TOTAL THC

40 MG

THC PER SERVING

3.3 MG

TIME

15 Mins

SERVING SIZE

12

INGREDIENTS

- | | |
|--|--|
| 1/2 cup butter,
cut into about 8 pieces | 1/2 cup all-purpose flour |
| 1 tsp coarse black pepper | 4 cups pan drippings OR 4 cups chicken stock |
| | 1 tsp Big Pete's Cannabutter |

INSTRUCTIONS

*Using chicken /turkey drippings: Pour drippings into a fine mesh strainer. Allow drippings to cool until the fat starts to solidify, then remove fat with spoon. If you don't have 4 cups, you can supplement the remaining with stock.

1. Add Cannabutter and black pepper to a pan.
2. Slowly add in flour, constantly whisking to combine. After a few minutes, the flour will be well incorporated into the butter.
3. Slowly begin to pour in drippings and/or chicken broth into the pan, constantly whisking.
4. Allow the gravy to cook for several minutes, so that it can thicken up.
5. Serve immediately, or keep on very low heat until you're ready to serve.





Salmon with Lemon & Dill Cannabutter

One of our favorites, especially with fresh fish from the local Santa Cruz wharf. Our lemon + dill cannabutter elevates a classic roasted salmon to the next level.

TOTAL THC
60 MG

THC PER SERVING
10 MG

TIME
15 Mins

SERVING SIZE
6

INGREDIENTS

6 salmon filets, ½ lb each
½ cup butter (room temp)
½ tbsp Big Pete's Cannabutter (room temp)
4 tbsp chopped fresh dill

Zest of 1 lemon
Juice of ½ a lemon
A pinch of salt
Ground black pepper

INSTRUCTIONS

1. Preheat your oven to 450°F.
2. Lay salmon filets on a baking sheet.
3. In a bowl, combine butter, cannabutter, dill, lemon zest, lemon juice, salt, and pepper; mash until uniform.
4. Spoon dollops of butter mixture over salmon filets.
5. Sprinkle with salt and pepper.
6. Pop in the oven for 6-10 minutes.
7. Transfer salmon to a serving platter.

* If you're looking to get a little extra THC in your system, spoon melted butter from the baking sheet onto the salmon to serve.





Cannabutter Pumpkin Pie

Introducing a new twist on a classic favorite – our Cannabis-Infused Pumpkin Pie! We've taken the time-honored tradition of savoring a slice of rich, spiced pumpkin pie and elevated it to a whole new level. Our secret ingredient? The magic of cannabutter.

TOTAL THC

80 MG

THC PER SERVING

10 MG


TIME

1.5 Hours


SERVING SIZE

8

*These are recommended dosages and may be adjusted to your preference



INGREDIENTS



1 9-inch pie crust (homemade or store-bought)	6 tbsp original non-infused butter, melted	1/2 tsp ground nutmeg
1 15-oz can of pumpkin puree	2 tsp Big Pete's Cannabutter, melted	1/2 tsp salt
1/2 cup granulated sugar	1 tsp ground cinnamon	2 large eggs
		1 cup evaporated milk

INSTRUCTIONS

1. Preheat your oven to 350°F
2. Place the pie crust in a 9-inch pie dish and crimp the edges decoratively. Set aside.
3. In a large mixing bowl, combine the pumpkin puree, granulated sugar, melted Cannabutter, ground cinnamon, ground nutmeg, and salt. Mix until well combined.
4. In a separate bowl, beat the eggs and then stir them into the pumpkin mixture.
5. Gradually add the evaporated milk to the pumpkin mixture and mix until smooth.
6. Pour the pumpkin filling into the prepared pie crust.
7. Place the pie in the preheated oven and bake at 350°F (175°C) for 50-55 minutes, or until a knife inserted into the center of the pie comes out clean.
8. Serve with a dollop of whipped cream dusted with cinnamon.
9. Remove the pie from the oven and allow it to cool completely on a wire rack.
10. Once cooled, slice and serve your delicious homemade pumpkin pie!





Gingerbread Cannabutter Cookies

This is Big Pete's favorite gingerbread cookie recipe and one of the most popular holiday cookie recipes, now made with cannabutter! Soft in the centers, crisp on the edges, perfectly spiced, molasses and brown sugar-sweetened holiday goodness.

TOTAL THC
250 MG

THC PER SERVING
10.4 MG

TIME
4 Hours

SERVING SIZE
24

INGREDIENTS

- | | |
|--|--------------------------|
| ½ cup unsalted butter, room temp. | ¾ cups all-purpose flour |
| 2 tbsp Big Pete's Cannabutter | 1 tsp baking soda |
| ¾ cup packed light or dark brown sugar | ½ tsp salt |
| ¾ cup unsulphured molasses | 1 tbsp ground ginger |
| 1 large egg, at room temperature | 1 tbsp cinnamon |
| 1 tsp pure vanilla extract | ½ tsp allspice |
| | ½ tsp ground cloves |

INSTRUCTIONS

1. In a large bowl, beat the cannabutter, butter, brown sugar and molasses until light and fluffy.
2. Beat in egg and vanilla until well combined. Scrape down the sides and bottom of the bowl as needed.
3. In a separate bowl, whisk flour, baking soda, salt, ginger, cinnamon, allspice, and cloves together until combined. Slowly mix into the wet ingredients until combined. The cookie dough will be thick and slightly sticky. Divide dough in ½ and place each onto a large piece of plastic wrap. Wrap each up tightly and pat down to create a disc shape. Chill discs for at least 3 hours and up to 3 days.
4. Preheat oven to 350°F. Line 2-3 baking sheets with parchment paper. Set aside.
5. Remove 1 disc of chilled cookie dough from the refrigerator. Generously flour a work surface, your hands and the rolling pin. Roll out disc until ¼-inch thick
**The dough may crack and be crumbly as you roll. Pick it up and rotate as you go to help it stick together.*
6. Use cookie cutter of your choice to create cookies. Place cookies 1 in. apart on prepared baking sheets. Re-roll dough scraps until all the dough is shaped. Repeat with the remaining disc of dough.
7. Bake 8-10 mins. Allow cookies to cool for 5 minutes on the cookie sheet. Transfer to cooling rack to cool completely.
8. Once completely cool, decorate as desired.

*Happy Holidays from the
Big Pete's Family!*

