

Assorted Medicated Bacon Rose Bouquet Recipe



What You Need :

Ingredients

- 12 Slices Thick-Cut Bacon
- Canna-Butter or Cannabis Infused Coconut Oil
- Dark Chocolate Melting Wafers
- Milk Chocolate Melting Wafers
- Sunflower Lecithin

Optional Toppings

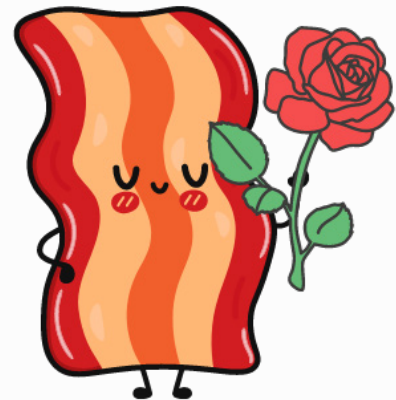
- Infused Honey
- Black Pepper & Cracked Sea Salt
- Brown Sugar
- Coconut Flakes
- Crushed Pistachios
- Crushed Almonds

Supplies

- 1 Dozen Fake Roses
- Toothpicks
- Muffin Pan
- Tin Foil
- Double Boiler (2)
- Baking Sheet with Rack (optional)

Time Needed

- 15 min - Prep
- 50 min - Bake
- 30 min - Dress & Assemble
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- 1 hr - 35 min - Total Time



Directions:

Step 1: Prep Flower Bouquet & Ingredients

- Clean your rose bouquet before starting. Disassemble the green plastic bases and take rose petals off. Wash the stems and bases in a sink with hot water and mild dish soap. Let out to dry.
- Calculate your chocolate-to-infusions ratio, using a dosage calculator, to see how much chocolate and cannabis infusions you will need. *Note that in my recipe I made extra chocolate for molds.
- After the fake rose stems are dry, reassemble the stems and bases, and insert toothpicks into each.

Step 2: Making Your Bacon Flowers

- Preheat oven to 375°F and prep pan for baking. Line muffin pan with tin foil.
- Starting at the thinnest end of your bacon, roll with meatier side up while keeping the fattier side rolled tight to make your rosette shape.
- Stab a toothpick into the fattier (bottom end) to secure. Add 3 more toothpicks to each side. Repeat with all the bacon. Once rolled, place each rosette to hover over each tin cup.

Directions continued:

Step 3: Cooking the Bacon

- Place muffin pan in preheated oven and bake for 40-50 minutes.
- Check bacon at the 30 minute mark. If the tops seem cooked and bottoms need more time, loosely tent your pan with tin foil.
- (If you are making black pepper candied bacon roses, top those with infused honey and brown sugar, and pop them into the oven alone for the last 5 minutes)
- Once done, set bacon roses out to cool. Once cooled-to-touch, remove all toothpicks.

Step 4: Melting & Medicating Your Chocolate

- Using a double boiler (2), fill the bottom chamber with water and the top with melting wafers, setting your stove-top to medium low. Do not let water come to a full boil & do not cover with lid.
- Once your chocolate is melted, mix in your calculated infusions, and add 1/4 teaspoon of sunflower lecithin to each infused chocolate. Mix well.

Step 5: Dressing Your Bacon Roses

- Now for the fun part! Dress your bacon roses by dunking the bacon rosettes into the melted medicated chocolate. You can drizzle different patterns and combinations if you'd like, as well as top them with a variety of toppings of your choice. Use a foil-lined baking sheet with rack for ease of decorating. (I used coconut flakes, almonds, pistachios, cracked sea salt, and infused hot honey on peppered bacon for candied peppered bacon, for a wider range of flavors.)

Step 6: Assembling the Bacon Roses

- Place your medicated and dressed rosettes on the toothpicks you've inserted into the fake rose stems. Push toothpicks further in for a firmer hold, if needed.
- Insert your bacon roses into vase, cushioning with fake rose petals and tying with craft string if so desired for stability and presentation. Enjoy your beautiful bacon bouquet! (:

Cooking with Cannabis-Infused Ingredients:

A good starting point for ingesting cannabis edibles is to limit yourself to <5mg THC ; even less if you are new to THC-infused food. Edibles can be a lot stronger, more intense, and can differ drastically from smoking. To start, the effects can take anywhere from a half hour to 3 hours to fully metabolize, depending on an individual's unique body and metabolic rate. In addition, because the THC is digested through your liver and can more readily cross the body's blood-brain barrier, the high can be stronger and last longer.

Your edible's potency depends on many factors; how it was prepared, the potency of your starting product, as well as considering if the strain or concentrate used in your infusion is indica, sativa or hybrid. To test the potency and effect of your finished product, try a smaller amount (<5mg) and see how that dose affects you after 2-3 hours. Titrate your dose as desired, and you can then use this personalized "standard" dose as a baseline for your recipes.

Check out our dosage calculator for help in calculating your edible's dosage @:
<https://www.plant-family.com/thc-dosage-calculator/>

Happy Cooking!