

Winter Stovetop Potpourri

Ingredients

Sliced Oranges, Cranberries,
Sprigs of Fresh Pine, Bay leaves
Whole Cloves & Cinnamon Sticks

Instructions

Empty Jar of contents in to a 2 qt Pot.
Add 3-4 sliced Apples (optional)
Cover the contents with water.
Simmer over low heat, uncovered.
Add water as needed.

Storing in between uses

store them in an air-tight container
in the refrigerator for up to 3-4 days



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