

Holiday Simmering Potpourri

Suggested Ingredients (make it your own)

- Citrus: Sliced oranges, lemons
- Fresh Rosemary or Pine
- Cranberries
- Vanilla extract or vanilla bean
- Cinnamon sticks
- Whole Cloves

Method

1. Cut oranges in slices. Add all your ingredients to a large pot (or slow cooker). Add water to fill pot to $\frac{3}{4}$ full.
2. Bring pot to a boil. Then lower potpourri to a simmer. Enjoy it for hours. Keep an eye on it to add water as needed. Never leave it unattended for an extended period of time. Do not let the water completely evaporate.
3. Potpourri can be used for 2 days if stored properly. Let the ingredients cool, store in refrigerator.

