

Gingerbread Simmer Pot

INGREDIENTS

DRIED CRYSTALLIZED GINGER • CINNAMON STICKS
VANILLA BEAN • STAR ANISE • WHOLE CLOVES • NUTMEG
CARDAMOM PODS • WHOLE ALMOND

DIRECTIONS

1. FILL A SMALL SAUCEPAN OR POT WITH 2 TO 3 CUPS OF WATER.
2. ADD THE SIMMERING POTPOURRI MIX, SIMMER UNCOVERED OVER LOW FLAME.
3. TO AVOID BURNED INGREDIENTS, REPLENISH WITH FRESH WATER AS NEEDED.
4. BE CAREFUL THAT KIDS OR PETS DONT BURN THEMSELVES.
5. AFTER COOKING, TAKE THE SAUCEPAN/POT OFF THE HEAT AND LET SIT ON THE COUNTER TO FRAGRANCE YOUR HOME FURTHER.
6. YOU CAN REHEAT ALL SIMMERING POTPOURRI RECIPES FOR 2-3 DAYS

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Merry Christmas Simmer Pot

INGREDIENTS

DRIED ORANGE SLICES • DRIED APPLE SLICES
CINNAMON STICKS • WHOLE CLOVES • DRIED CRANBERRIES
STAR ANISE • ROSEMARY SPRIG

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Candy Cane Lane Simmer Pot

INGREDIENTS

CANDY CANES • PEPPERMINT TEA
VANILLA BEAN • CINNAMON STICKS
DRIED COCONUT • STAR ANISE

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5. AFTER COOKING, TAKE THE SAUCEPAN/POT OFF THE HEAT AND LET SIT ON THECOUNTER TO FRAGRANCE YOUR HOME FURTHER.
6. CANDY CANE SHIMMER POT CANNOT BE REHEATED

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