

## Scott's Holiday Stovetop Potpourri

### Ingredients:

- 4 large cinnamon sticks broken (to release scent)
- 1 tbsp. whole cloves
- 1 tbsp. whole allspice berries
- 1 tbsp. star anise
- ½ cup fresh cranberries
- 1 medium whole orange, sliced in ½" slices or dried orange slices
- 1 medium lemon, sliced into ½" slices
- 1 medium apple, sliced into ½" slices
- 2-3 long sprigs rosemary
- 1 tsp. vanilla extract, optional
- 1 tsp. ground nutmeg, optional

### Instructions:

To retain its freshness, keep the fruit refrigerated until the last minute of preparation. Cranberries tend to mold when left at room temperature for long periods of time. Slice all the fruit into 1-inch slices and set aside.

Combine all the dried ingredients. You may also add extra ground cinnamon, cloves, allspice, and nutmeg to the mix. The ground spices will release their scent faster.

Add the dried mix, fresh cranberries, and fresh fruit slices to 2-3 cups of apple cider (water, apple cider, apple juice, or orange juice) in a saucepan or slow cooker. Bring heat to medium until you see a light, slow boil, then reduce to low heat and simmer.

**Notes:** Never leave the pot unattended, as the liquid could completely evaporate. Add more liquid of your choice as needed. I usually mix apple cider and water. When leaving the house or away from the kitchen, turn off the heat and cover the pot. When returning, turn the heat to low and make sure enough liquid covers the ingredients. This mix will last for up to 4-5 days. This recipe is for the aroma only. It is not meant to drink!