

# Holiday Spice Simmer Pot

You will fill as many trays as you choose\*

## Ingredients:

Cinnamon Sticks  
Whole Cloves  
Oranges  
Apples  
Pears  
Cranberries



## Directions:

1. Prepare fruit by slicing at about  $\frac{1}{4}$  inch thick and either put cranberries in a food processor or cut them in half.
2. You can layer fruit with parchment between layers up to 3 layers per tray (do not exceed your machines weight limit for food as fruit is heavy in water)
3. Put the Cinnamon Sticks and Whole Cloves on a Tray
4. Freeze Dry
5. Add some of each ingredient into a jar or bag add an oxygen absorber and seal
6. Store Appropriately (See Tips and Tricks for storage help)

**To Use:** Add all contents (or partial if a large jar or bag) into a pot on the stove. Cover with hot water and bring to a simmer on the stove top. Add water as needed so contents do not burn to the bottom of the pan.

**Cycle Time:** 36 hours

**Rehydration:** Not intended for human consumption



[www.freezedryingcookbook.com](http://www.freezedryingcookbook.com)

Cycle times & rehydration for reference only

\*XL Tray = 15 Cups/Tray    Large Tray = 8 Cups/tray    Medium = 6 Cups/Tray  
Small = 5 Cups/Tray