

# Holiday Spice Simmer Pot

*This recipe makes as much as you choose*



## Ingredients

cinnamon sticks  
whole cloves  
oranges  
apples  
pears  
cranberries

**This recipe is not intended for consumption. Boil on your stove to make your home smell like Christmas.**

## Directions:

1. Slice the oranges, apples, and pears into ¼-inch slices
2. Prepare the cranberries by pulsing them in a food processor or cutting them in half.
3. Add parchment paper to your trays
4. Add fruit to your trays. You can layer fruit with parchment between layers up to 3 layers per tray (do not exceed your machine weight limit for food as fruit is heavy in water)
5. Add the cinnamon sticks and cloves to a freeze-dryer tray
6. Freeze-Dry (my cycle time was 36 hours)
7. Add some of each ingredient to a jar with an oxygen absorber and seal

## To Use:

Add a jar of simmering pot ingredients to a large pot and cover it with hot water. Bring it up to a simmer. This releases an amazing smell; it reminds me of Christmas. Be sure to monitor the water level and add more as needed.

## Rehydration:

Not intended for rehydration or human consumption

**Notes:** These make great gifts!

## Nutritional Value Not Provided

Calories: 0 Protein: 0 g Fat: 0 g Carbohydrates: 0 g Sugar: 0 g Fiber: 0 g