



# YULETIDE POTPOURRI

*While it looks pretty enough to drink, resist the urge.  
This brew is for smelling, not sipping.*

INGREDIENTS	DIRECTIONS
<ul style="list-style-type: none"><li>• 4 apples</li><li>• 3 oranges</li><li>• 5 cups water</li><li>• 3 cinnamon sticks</li><li>• 1 Tbsp. cloves</li></ul>	<p>Cut apples and oranges into large chunks or thick slices.</p> <p>Pour water in a pot. Add apple and orange pieces, cinnamon sticks, cloves, and optional add-ins as desired. Simmer on low throughout the day, adding water as needed. Do not leave simmering pot unattended.</p> <p>Keep the mixture about three days without refrigeration; toss it after that.</p>
OPTIONAL ADD-INS	
<ul style="list-style-type: none"><li>• 2 pine sprigs</li><li>• 1 thick ginger slice</li><li>• 2 vanilla beans</li><li>• 1 whole hazelnut</li><li>• 1 lemon, cut into thick slices</li><li>• 1 Tbsp. peppermint extract</li></ul>	