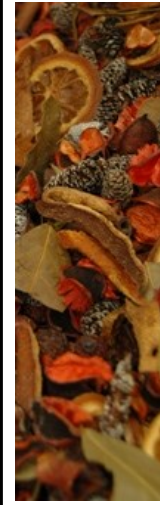




### Cranberry and Clove Potpourri

- 1/2 cup fresh cranberries
- 1 tablespoon cloves
- 1 orange
- 1/8 teaspoon nutmeg
- 4 cinnamon sticks
- 2 cups of water

Stir all ingredients together into a pot and set to simmer. You can also place the potpourri in a mini slow cooker set to low. Make sure to watch your liquid level as it will evaporate. You can add more water as it simmers.



### Fall Stove Top Potpourri

- 4 cups apple juice or cider
- 2 teaspoons cloves
- 2 apples, sliced
- 2 teaspoons apple or pumpkin pie spice
- 2 teaspoons vanilla extract
- 3 tablespoons cinnamon
- 2 teaspoons nutmeg
- \*Water can substitute for the apple juice or cider.

Stir all ingredients together into a pot and set to simmer. You can also place the potpourri in a mini slow cooker set to low. Make sure to watch your liquid level as it will evaporate. You can add more cider or water as it simmers.



### Lemon Rosemary Potpourri

- 1 lemon sliced
- 3 or 4 sprigs of fresh rosemary
- 1-2 teaspoons of vanilla
- 2 cups of water

Stir all ingredients together into a pot and set to simmer. You can also place the potpourri in a mini slow cooker set to low. Make sure to watch your liquid level as it will evaporate. You can add more water as it simmers.



### Pine and Spice Potpourri

Dry whole spices (cinnamon sticks, nutmeg berries, cloves)

Sprig of Rosemary

Pine needles (use some that you swept off of the floor from the tree!)

2 cups of water

Stir all ingredients together into a pot and set to simmer. You can also place the potpourri in a mini slow cooker set to low. Make sure to watch your liquid level as it will evaporate. Add more water as it simmers.