

Winter Stovetop Potpourri

SLICE THE CITRUS AND ADD IT TO A LARGE SAUCEPAN WITH THE REMAINING INGREDIENTS. FILL THE SAUCEPAN ABOUT THREE-QUARTERS FULL WITH WATER AND WARM OVER LOW HEAT. ADD WATER AS NEEDED AND NEVER LEAVE THE POT UNATTENDED. REFRIGERATE UNTIL READY TO USE. NOT FOR EATING OR DRINKING.



Belle Antiquarian

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Find the Recipe on BelleAntiquarian.com

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