

# Stovetop Potpourri Cookbook

*Tips to get the most out of your stovetop potpourri...*

- Use a small pot, 3-4 cups is best
- Always keep your heat at the lowest setting
- Add as much water as needed to slightly cover your scrapped ingredients
- You will need to add water every 2 hours or so depending on the size of your pot and amount of ingredients
- Potpourri can last up to 3 days if kept refrigerated overnight
- Safely monitor your stovetop potpourri

By Natalie Ringeis @edusprocket

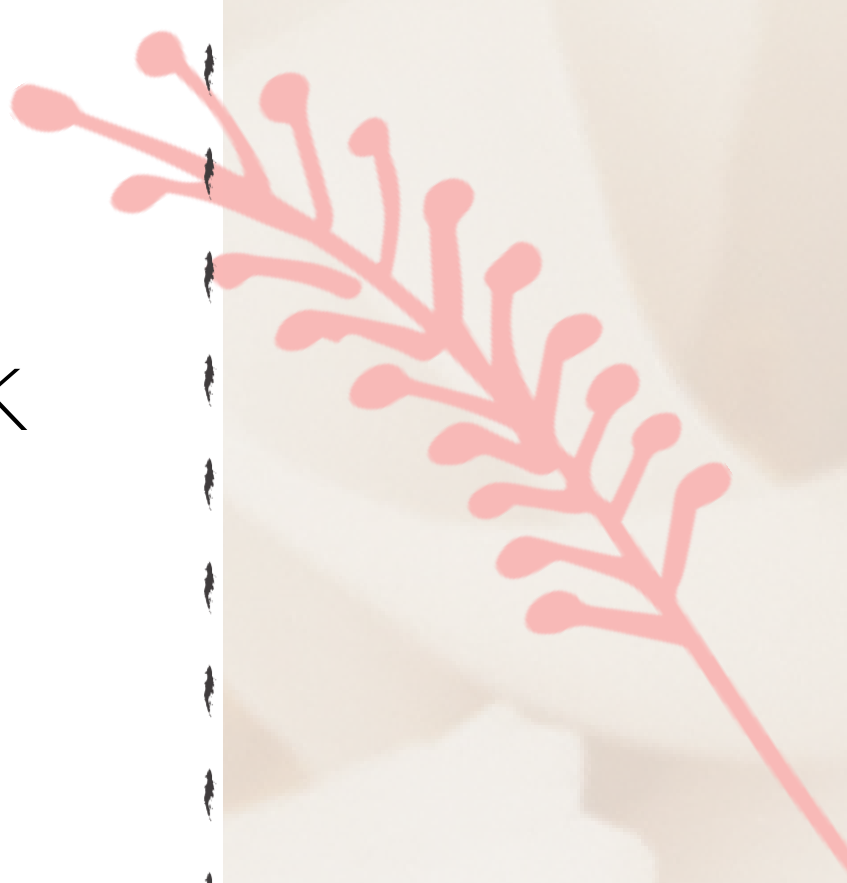
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## Fresh Citrus


lemon & lime leftovers  
orange peels

## Apple Pie



apple peels  
cinnamon stick  
vanilla extract  
(optional)

## Mojito



lime peels  
fresh mint sprigs  
1/2 tsp peppermint  
extract

## Winter Wonderland



orange peels  
cinnamon sticks  
cloves  
cranberries

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## Gingerbread Cookie

fresh ginger peels

cinnamon stick

1 tsp vanilla extract

## Mango Tango

mango peels & pit

orange peel

cinnamon stick



## Berry Strudel

strawberry tops

leftover blueberries

orange peels



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created on  
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