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refrigerator to use later.

When cool, you can store it in a jar in the refrigerator as needed.

Add more water as needed.

Be careful that the pot does not boil dry.

Bring to a boil, then reduce heat to a simmer.

Directions:

2 slices of a fresh lemon 2 slices of a fresh orange
2 cinnamon sticks 1 t. whole cloves
1 t. allspice berries 1 sprig of fresh rosemary
A few cranberries

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