Something Good on the Stove

Four simple simmer pots for ordinary days at home.

For every recipe: Add the ingredients and 4 cups of water to a small saucepan. Bring to a gentle simmer, then reduce to low. Enjoy for 20–30 minutes while you are in the kitchen.

The Fall Kitchen

Peel of 1 orange · 2 cinnamon sticks · 4 whole cloves

Warm citrus with a familiar touch of spice.

Try it while preparing a simple family supper.

Sunday Morning

1 lemon, sliced · 2 fresh rosemary sprigs

Fresh lemon with a green, herbal note.

A small ritual for a morning spent at home.

Apple Orchard Afternoon

Peels from 1 apple · 1 cinnamon stick · peel of ½ orange

A softly spiced blend; the apple scent is subtle.

Save the peels when making an afternoon snack.

December at Home

½ orange, sliced · ¼ cup cranberries · 2 cinnamon sticks

Orange and cinnamon lead this festive blend.

Cranberries add color; begin with what you have.

Keep an eye on the pot. Check the water often and replenish before it gets low. Never let it boil dry or leave it unattended. Turn off the heat before leaving the kitchen. This mixture is for scent, not drinking.

One small thing is enough. Put on a favorite song and enjoy the kitchen you already have.