Instructions for Cooking Raw Herbs

Each bag is to be prepared individually as follows:

- 1. Place herbs in a large pot.
- 2. Add 3 cups of water
- 3. Measure water level by sticking a spoon straight up and marking it with a piece of tape.
- 4. Add 6 more cups of water for a total of 9 cups.
- 5. Cover and bring to a boil, then uncover partially, reduce heat to Med-Hi and stir occasionally for 1-1 ½ hours until cooked down to 3 cups.
- 6. Strain broth and either discard cooked herbs or save in freezer for later use.
- 7. Drink herbs as directed.
- 8. Keep all raw and cooked herbs refrigerated.

If re-cooking the herbs, cook and drink the broth from the first boil for the strongest broth, then drink the second boil's broth.