Directions for making a Chinese Herbal Decoction

Please read all instructions before beginning.

The best kind of cooking pot to use is a ceramic, glass (pyrex) or porcelain soup pot. It is important that the pot have a lid. Avoid materials like aluminum, cast iron and pots coated with Teflon. Stainless steel while not preferable will work if you do not have a ceramic, glass or porcelain pot.

Herbal decoction should be taken warm or at room temperature. If you store the decoction in the refrigerator, warm on stove before use. (Do not microwave.)

1	You were given bags of Chinese herbs. Each bag is to be used to prepare an herbal decoction that should last for day(s).
	If your bag contains: (If none of the boxes below are checked skip to Step 3) □ Herb(s) wrapped separately, marked PC (pre-cook). Place these herbs in cooking pot with cups of water and cook for minutes. Turn off heat and add the rest of your herbs and allow new herbs to soak for minutes. Proceed to step 4. □ Herb(s) inside a small muslin bag. Simply cook these herbs along with all the other herbs in your bag. Proceed to step 3. □ Herb(s) wrapped separately marked AL (add-last). Set these herbs aside, they will be added to other herbs for the last minutes of the second boiling (step 8). Proceed to step 3.
3	Place the contents of one bag and cups of water into pot. Soak for 20 minutes.
4	Bring the contents of pot to a boil, and then reduce the heat down to a simmer for minutes.
5	Cool for a few minutes.
6	Strain the liquid into a jar (preferably glass). Return any herbs in strainer to cooking pot.
7	Add another cups of water to the herbs in the pot.
8	Bring everything to a boil again, then turn down to a simmer, and simmer for minutes.
9	Strain the liquid into the same jar as the liquid from first boiling.
10	The resultant tea is enough for day(s). There is enough for a total of doses. Use one dose times a day.
	Take formula ½ hour before meals. Take formula 1 hour after meals. Take formula with meals.