

Sangria Recipes

(Best to refrigerate overnight and blend the tastes)

Basic Sangria Recipe

INGREDIENTS:

- 1 Bottle of red wine (Cabernet Sauvignon, Merlot, Rioja, Zinfandel, Shiraz)
- 1 Lemon cut into wedges
- 1 Orange cut into wedges
- 2 Tbsp sugar
- 1 Shot brandy
- 2 Cups ginger ale or club soda

PREPARATION:

Pour wine in the pitcher and squeeze the juice wedges from the lemon and orange into the wine. Toss in the fruit wedges (leaving out seeds if possible) and add sugar and brandy. Chill overnight. Add ginger ale or club soda just before serving.

If you'd like to serve right away, use chilled red wine and serve over lots of ice.

Addition ideas: sliced strawberries, peaches, handful of fresh blueberries, raspberries, kiwi, a shot or two of gin, brandy or rum, a cup of ginger ale, citrus soda pop or lime juice.

Best Party Sangria Recipe

Chill overnight. Add ginger ale, berries and ice just before serving. If you'd like to serve right away, use chilled red wine and serve over *lots* of ice. However, remember that the best Sangrias are chilled around 24 hours in the frig. - allowing the flavors to really marinate into each other.

INGREDIENTS:

- 1 Bottle of red wine (Cabernet Sauvignon, Merlot, Rioja, Zinfandel, Shiraz)
- 1 Lemon cut into wedges
- 1 Orange cut into wedges
- 1 Lime cut into wedges
- 2 Tbsp sugar
- Splash of orange juice
- 2 Shots of gin
- 1 Cup of sliced strawberries or raspberries (may use thawed or frozen)
- 1 Small can of diced pineapples (with juice)
- 4 Cups ginger ale

PREPARATION:

Pour wine in the pitcher and squeeze the juice wedges from the lemon, orange and lime into the wine. Toss in the fruit wedges (leaving out seeds if possible) and pineapple then add sugar, orange juice and gin.

Classic Spanish Sangria

"This is an authentic version of the popular wine drink. You can add any fruit that you want, but I find that apples and pears absorb all the rum. This one is not diluted with carbonated beverages. I have much success with red Burgundy wine and white rum, though spiced rum is nice too."

INGREDIENTS

- 1 lemon
- 1 lime
- 1 orange
- 1 1/2 cups rum
- 1/2 cup white sugar
- 1 (750 milliliter) bottle dry red wine
- 1 cup orange juice

DIRECTIONS

1. Have the fruit, rum, wine, and orange juice well chilled. Slice the lemon, lime and orange into thin rounds and place in a large glass pitcher. Pour in the rum and sugar. Chill in refrigerator for 2 hours to develop the flavors.
2. When ready to serve, crush the fruit lightly with a wooden spoon and stir in the wine and orange juice. Adjust sweetness to taste.

Sangria Recipe

INGREDIENTS:

- 1/4 cup Grand Marnier
- 2 tangerines or oranges, cut into segments
- 1 lemon, sliced
- 1 lime, sliced
- 1 apple, sliced
- 1 tbsp sugar
- 1/2 cup orange juice
- 1 bottle red wine, your choice

PREPARATION:

Mix all the ingredients together and allow to sit in fridge at least 2 hours, preferably overnight. Strain, if desired, and serve over ice.