

## Sangria

**Prep Time: 10 minutes | Serves 8**

### **Ingredients:**

- 1/2 cup fresh orange juice
- 2 tablespoons freshly squeezed lime juice
- 1/3 cup sugar
- 1/4 cup Cointreau (or triple sec)
- 1 bottle red wine (something on the sweeter side, like a Pinot Noir or a Spanish Rioja)
- 1 1/2 cups club soda
- 1 cup of sliced strawberries
- 1 peach, sliced
- 1–2 oranges, sliced
- 1/2 lemon, sliced
- 1/2 lime, sliced

### **Method:**

1. Mix orange juice, lime juice, sugar and Cointreau in a pitcher until sugar is dissolved
2. Add the wine, club soda and fruit
3. Chill for about an hour before serving, however this can be made up 2 days before which will give the fruit time to really do its job of flavoring the wine. Use some ice if serving on a warm day but not necessarily on an autumnal day

**For a Virgin Sangria simply leave out the Cointreau and swap the wine for grape juice.**