



Pamela's ~ Park City Wine Club, Sangria Recipe

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Ingredients:

- 1 liter bottle of Cruz Garcia Sangria Wine – *on sale this month for only \$6.49*
 - 1 750ml bottle of an affordable Spanish red - *I used "Can Blau" approx. \$12*
 - 1 cup Triple Sec
 - 1 liter lemon lime soda - do not use diet brands - a generic brand works fine
 - 2 apples
 - 2 oranges
 - 2 peaches
 - 1 lemon
 - 1 lime
- (other fruit can be used, just keep in mind the sweet to citrus ratio – DO NOT add sugar)

Preparation:

Cut up all fruit into slices/wedges and soak in a large container or pitcher overnight in Cruz Garcia Sangria wine (its best if you have a large enough container or pitcher to fit all of the fruit and all of the wine)

Next day - you will need a large serving pitcher or container and ice - **servng this cold is key!**

In your serving container add ice - about a half of regular size bag

Pour in all of the soaked fruit / Sangria wine mix

Add one half bottle of the Spanish wine

Add 1 cup Triple Sec (Brandy can be used as an alternative)

Add 1 liter already chilled lemon lime soda (most bottles are 2 liters - so half a bottle)

Stir - let sit for about 10 minutes for everything to blend and to chill - taste

If it tastes too sweet add more of the Spanish red stirring and tasting to desirable flavor
Garnish glass with a piece of fruit is desired.

Enjoy!