



## WINE COCKTAILS FOR FALL

Transitioning from summer to fall (and for those dealing with the stress of a new school year) is easier and tastier with a delicious wine cocktail. Fall wines are characteristically fresh and crisp with a hint of warm flavor. Combining fall wines with fresh fruits and spices will give you a cool-weather cocktail you can sip into winter.

### **Spiced Red Wine** Serves 4

#### *Ingredients:*

- 1 bottle of red wine (such as cabernet or merlot)
- 8 tablespoons brown sugar
- 1 orange peel
- 1 grapefruit peel
- 10 cloves
- 2 cinnamon sticks, plus 4 to garnish

#### *Directions:*

1. Combine the wine and sugar in a large pot over medium-low heat, stirring occasionally until the sugar is dissolved.
2. Add orange and grapefruit peels, cloves and cinnamon sticks. Heat the mixture for 20 minutes, but don't allow the wine to boil.
3. Strain the wine through a fine sieve and let it cool. Serve garnished with cinnamon sticks.

### **White Wine Apple Spritzer** Serves 4

#### *Ingredients:*

- 1 bottle white wine (such as riesling)
- 6 ounces apple pie liqueur or apple juice
- 3/4 ounce lime juice
- 4 ounces club soda

#### *Directions:*

1. Combine white wine with apple pie liqueur and lime juice.
2. When you're ready to serve, pour the wine mixture into glasses and top each with a splash of club soda.