



Summer Sangria Mixer

Citrus Sangria

2 bottles Merlot, Zinfandel, Shiraz, Chianti, or Pinot Noir
1 cup Brandy OR 3/4 cup Brandy and 1/4 cup orange liqueur (preferably Cointreau)
2 oranges, sliced
2 lemons, sliced
2 limes, sliced
6 tablespoons sugar
2-3+ cups orange juice

Muddle each piece of sliced fruit with 1 tablespoon sugar. Combine muddled fruit and their juices with the liquor and juice. Add one of the bottles of wine if you need more liquid to completely cover the fruit. Let sit for 12-24 hours. Add remaining wine and serve over ice.

Lemon, Ginger, Pear Sangria

2 bottles Pinot Grigio
2 ripe fragrant pears, sliced
2 lemons, sliced
2 tablespoons sugar
4+ thin slices fresh ginger (at least 1"x1")
1+ cup limoncello
2-3 11.3 oz cans pear nectar*
Ginger Ale - about 2 cups

This version is more of a guideline than a recipe because tastes will vary more for these flavors. Muddle lemons with sugar. Add sliced pears and combine with fresh ginger slices, pear juice, and limoncello. If you need more liquid to cover the fruit, add one or both of the bottles of wine. Taste and adjust flavors to taste, sweetness in particular; add more ginger cautiously if you are not a fan of ginger. Before serving, add ginger ale and taste. Adjust to your taste adding more ginger, ginger ale, pear nectar, or limoncello as you feel required. (You may also mix all the sangria up, without the ginger ale, and adjust flavors to your liking. Before serving, add ginger ale. Taste and adjust.

Non-alcoholic version:
1 bottle non-alcoholic white wine
1 pear, sliced
2-3 lemons, sliced
2-3 tablespoons sugar
2+ thin slices fresh ginger
1-2 cans of pear nectar*
Ginger Ale - at least 1 cup

Mix all ingredients, except ginger ale and adjust flavors to taste. This can sit up to 24 hours before adding ginger ale and serving.

Black Cherry Sangria

2 bottles Merlot or other fruity red wine such as Zinfandel or Pinot Noir
1 cup Tawny Port
2 pkg. frozen cherries (or fresh cherries, halved)
2-3 limes, sliced
2 cups cherry pomegranate juice - 1 12oz can 'Old Orchard' Cherry-Pomegranate juice concentrate (available frozen). Use only 2 cans of water to reconstitute instead of 3.
1-2 tablespoons sugar

Slice limes thinly and muddle with sugar. Let cherries, muddled limes (and sugary juice), port, and cherry juice sit for 3-24 hours. Add chilled Merlot and serve over ice. If you like it sweeter or with some fizz, add 1-2 cups of sprite. You can use one can or one bottle rather than measure (maybe even try cherry sprite).

If you want a non-alcoholic Sangria, this one would be good using a non-alcoholic red wine. Just leave off the port.

Peach Sangria

2 bottles Pinot Grigio
2 ripe fragrant peaches, sliced
2-3 oranges, sliced
2-3 tablespoons sugar
1+ cup peach schnapps
1-2 11.3 oz. cans peach nectar*

Muddle oranges with the sugar. Combine with sliced peaches, peach schnapps, and nectar. Start with one can and add more to your taste. Add more peach schnapps if you want either more sweetness or more kick. You can mix this all up at one time according to your taste and let sit up to 24 hours before serving over ice. If you would like some fizz, add either soda water (for less sweet) or Sprite/Ginger Ale.

* These cans, brand Jumex, are available with the Hispanic foods (55 cents/can). You can also buy smaller cans of maybe 4-6 oz. that come in a 6-pack on the juice aisle for \$2.79.

For all of these recipes, the red wine in particular, if you want to remove the old citrus and add fresh citrus that is in a more attractive condition, please do so. Use some caution when doing this with the LPG Sangria as the extra acid can overwhelm the flavors.

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