

Sangria Recipe



PREP TIME

5 MIN



COOK TIME

24H



TOTAL TIME

24H 5 MIN



SERVES 6 PEOPLE



EASY



Ingredients

1 bottle of good quality young Rioja
100ml orange liqueur
100ml Spanish brandy
100g caster sugar
½ vanilla pod
1 cinnamon stick
3 fresh peaches, peeled and cut into small quarters
1 orange, cut into small pieces
1 lemon, cut into small pieces
1 lime, cut into small pieces
500ml fresh orange juice
500ml lemonade
Plenty of ice

Method

Start by marinating the peaches and red wine the day before with the sugar, cinnamon stick and vanilla pod. Scrape the seeds of the vanilla pod with the help of a knife and mix well.

The next day, add the orange liqueur and brandy to the red wine mix and stir well. Add the orange, lemon and lime pieces, squeezing the juice out. Finally add the fresh orange juice, lemonade and ice and stir well.

Serve the sangria in a large pitcher or jug with wine or cocktail glasses. Salud!

<https://www.bascofinefoods.com/spanish-recipes/sangria-recipe/>