

SANGRIA

Thanks to Kathy Kelly Hines, *BOWA*



INGREDIENTS

- 1 750-ml bottle of dry red wine
- 1 1/2 cups orange juice
- 16 lime slices
- 16 lemon slices
- 8 orange slices
- 1/2 cup brandy
- 1/4 cup sugar
- 2 tablespoons Cointreau or other orange liqueur
- 2 tablespoons grenadine
- 2 tablespoons fresh lemon juice
- 2 tablespoons fresh lime juice
- 1 1/2 cups lemon-lime soda
- Ice cubes



NOTE FROM THE CHEF

My advice, double the recipe! I like to serve in a spouted dispenser, with a bowl of the extra fruit on the side for adding to the glass!



PREPARATION

1. Stir wine, orange juice, 8 lime slices, 8 lemon slices, orange slices, brandy, sugar, Cointreau, grenadine, lemon juice and lime juice in large pitcher to combine.
2. Let stand for at least 30 minutes, up to several hours.
3. Before serving, add the soda and stir.
4. Fill 8 large wineglasses with ice cubes.
5. Divide sangria among glasses.
6. Garnish each glass with remaining lime and lemon slices and serve.