

TERESA'S TERRIFIC SANGRIA

Thanks to Stephanie Dickens, *BOWA*



INGREDIENTS

- 2 bottles dry red wine
- 1 cup rum or brandy
- 1 cup triple sec
- 6 ounce can frozen lemonade concentrate
- 2/3 cup orange juice
- 1 lemon
- 4 cups chilled ginger ale
- Ice cubes for serving
- 2 oranges sliced for garnish



PREPARATION

1. Put all the ingredients except the ginger ale, ice cubes and garnish in a 1-gallon container that has a lid.
2. Stir well and refrigerate covered until chilled through. About 2 hours.
3. Just before serving, stir in the ginger ale.
4. Serve in wine glasses filled with ice and garnish each glass with an orange slice.

SGROPPINO

Thanks to Kelly Carroll, *BOWA*



INGREDIENTS

- 1/2 pint lemon sorbet
- 1 cup prosecco
- 2 - 3 shots limoncello
- Sprigs of mint



PREPARATION

1. Add 1/2 pint lemon sorbet into blender.
2. Pulse until smooth, but still frozen. Do not over pulse.
3. Add prosecco and limoncello.
4. Pulse until blended.
5. Add more limoncello to taste.
6. Pour into large glasses, red wine glasses or martini glasses.
7. Finish with a sprig of mint.