

RED, WHITE & BLUE SANGRIA

Difficulty: Beginner

Prep Time: 10 min | Serves: 6-8

Chill for a 3 Hour Minimum

Ingredients

- 1 bottle 750 ml Grenache
- 2 cups cranberry juice
- 1/2 cup brandy
- 1/4 cup orange juice
- 1/3 cup simple syrup (you can buy the ready-made or make your own!)
- 2 packages of fresh blueberries
- 1 package of fresh red raspberries
- 1 package of fresh blackberries
- 1 large apple (Fuji or Pink Lady are best) diced into small cubes



Sangria Instructions

Using your favorite large pitcher, combine the wine, cranberry juice, brandy, orange juice and simple syrup. Stir well, then add the apples and stir once more. Add the blueberries, raspberries and blackberries. For the best results, make either the day before or early in the morning so that the flavors have time to develop and cool to a refreshing temperature. Serve over ice.

Simple Syrup Instructions

To make your simple syrup just add 1/3 cup water and 1/3 cup sugar to a small saucepan. Bring the mixture to a boil and simmer on medium heat until the sugar is fully dissolved. Before you use this, you will want it to cool completely.

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