

SUMMER SANGRIA WITH STRAWBERRIES, PEACHES, CITRUS FRUIT AND GINGER

I love sangria, and this recipe is simple and refreshing. It feels a bit indulgent and very summer.

Ingredients.

1 lemon
1 lime
1/2 orange, sliced
2 small peaches, pitted and sliced into wedges
1/2 cup raspberries
6 strawberries, hulled and sliced
1/2 cup orange juice
1/4 cup pomegranate juice
2" piece of ginger, peeled and grated
3/4 cup water
1/2 cup granulated sugar
1 bottle cabernet sauvignon
1/2 cup club soda
fresh mint or basil

Directions.

Begin by making a ginger simple syrup. In a saucepan bring the water to a boil, reduce the heat and stir in the sugar and ginger until the sugar has completely dissolved. Simmer and reduce until you have 1/2 cup of syrup. Turn of the heat and allow the syrup to cool to room temperature. Strain and set aside.

Juice half of the lemon and half of the lime, slice the remaining halves of both. Toss both the juice and the slices into a large pitcher along with the orange slices, raspberries, peach slices, and sliced strawberries. Then pour in the ginger simple syrup, orange juice, pomegranate juice, and the wine. Stir gently to combine. Place the sangria in the refrigerator and allow it to sit for a few hours (any recipes call for letting sangria sit overnight but I prefer it "fresher").

When you are ready to serve the sangria, add the club soda, stir gently, pour into glasses and garnish with mint or basil!

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