

White Sangria

Author: Pipa Restaurant, NYC (from Oprah Mag, July 2001)

Carolyn T's
Internet
Cookbook

Servings: 8



Notes: You may also use red wine with this; obviously, it's then a red sangria.

Description: Oh so refreshing, particularly for a warm summer evening

Preparation Time: 20 minutes

1. Slice all the fruit thinly and if using large fruit, cut pieces in half. This may be done a little ahead of time and placed in a plastic bag. Be sure the apple slices are covered in fruit juice, so they don't turn brown.
2. Place all sliced fruit in a large pitcher. Pour everything over the fruit except the wine and stir gently. Allow to sit for 20 minutes.
3. Just before serving, add chilled wine and stir gently. Pour sangria into large, chilled wine glasses and add pieces of fruit.

1/2 whole Granny Smith apples, sliced in thin wedges

1/2 whole fresh peach, sliced in thin wedges

1 whole lemons, sliced in thin wedges

1 whole oranges, sliced in thin wedges

2 tablespoons Grand Marnier, or other kind of orange liqueur

2 tablespoons Peach Pucker schnapps

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2 tablespoons apricot brandy

2 tablespoons Amaretto

1 tablespoon Chambord

12 ounces lemon-lime soda, or can use sugar-free

1 whole cinnamon stick

1 quart white wine

Categories: Beverages, Brunch/Breakfast, Cold Food, Picnic

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

Per Serving (excluding unknown items): 177 Calories; trace Fat (1.4% calories from fat); trace Protein; 17g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 12mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Fruit; 0 Fat; 1/2 Other Carbohydrates.

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