

Sangria Tasting Recipes for 4th of July Weekend

Red, White and Rosé

Red Sangria

3 large juice oranges, washed; two oranges sliced; remaining orange juiced 1 1/2
cups Bing or Rainier Cherries pitted
1 large lemon, washed and sliced
1/4 cup granulated sugar (Or, buy or make simple syrup 50/50 works fine)
1/4 cup Triple Sec
One Liter bottle inexpensive, fruity, medium-bodied red wine. Tinto Lena works well
1/2 bottle of Maraska Cherry Wine, both chilled.

Add sliced orange, lemon, and sugar (or simple syrup) to large pitcher or punch bowl; mash gently with wooden spoon until fruit releases some juice, but is not totally crushed, and sugar dissolves, about 1 minute. Stir in orange juice, cherries & Triple Sec. Refrigerate at least 2, and up to 8, hours, but not more or the fruit will mush.

Add chilled wines just before serving. Do not use ice or it will dilute the goodness ☺

White Sangria

3 apricots, cut into chunks
1 small cantaloupe (or Pineapple), balled or chunked
1 nectarine, broken into slices
1/2 cup apricot brandy (or a Riesling dessert wine, or white port)
1 Liter of Torrontes or Gruner Veltliner

Mix together all ingredients except the wine and refrigerate at least an hour, but not too long because fruit will get mushy. Add in the wine just before serving and the taste will be fresher. If you want to add ice, due sparingly so as not to dilute the flavors.

Rosé Sangria

1 cup blueberries
1 cup raspberries
2 cups strawberries, cut into pieces
1 Liter Dry Rose (Yellow+Blue, organic Rose from Spain works perfectly)
1/2 cup FRAMBOISE by Pacific Rim (raspberry dessert wine made locally)
(or make it a SPARKLING Sangria by using a locally sparkling like White Flowers Sparkling Dry Riesling, or a Cava)

Mix together all ingredients except the wine and refrigerate at least an hour, but not overnight as it will mush. Add in the wine just before serving, (especially so if you are using the sparkling, so the bubbles stay fresh!)