



## Suzanne's Sangria

### Step 1: Prepare the Fruit

- Dice 2 green apples
- Dice 2 red apples
- Peel 2 mandarin oranges
- Thinly slice 1 lime

### Place all fruit in a bowl and add:

- ½ cup brandy
- ½ cup orange juice
- Light sprinkle of cinnamon

Cover tightly and refrigerate for at least 2 hours (overnight is even better!).

### Step 2: Make the Sangria Base

In a large pitcher, combine:

- 4 cups Rioja wine (or any dry red wine)
- ½ cup orange juice
- ¼ cup brandy (ish)
- ¼ cup Grand Marnier (or triple sec)
- ¼ cup granulated sugar

Stir well until the sugar is fully dissolved.

### Step 3: Bring It All Together



When ready to serve:

- Add 1 liter of seltzer to the wine mixture (more if needed)
- Stir gently

### Step 4: Serve

- Fill your favorite glass  $\frac{1}{2}$  with ice
- Spoon in some of the marinated fruit
- Pour sangria over the top
- Add a splash of the fruit's soaking juice for extra flavor (in glass or pitcher)

### Extra Tips & Variations

- Skip the sugar? Use flavored seltzer instead:
  - Raspberry lime
  - Vanilla cream (great for fall!)
  - Cranberry (perfect for holidays)
- Add seasonal touches:
  - Cinnamon sticks
  - Whole cranberries
- Toss in extra fruit if you have it:
  - Berries  Grapes   
(Just skip bananas—they don't work well here!)