

*From "Sangria Fun and Festive Recipes" by Mittie Hellmich.
This beautifully colored hard-cover book is filled with
Sangria recipes and other summer favorites.
\$20.95 at Discover Wines in Kelowna.*

Classic Spanish Sangria

1 orange, sliced 2 Tablespoons sugar
1 lime, sliced 750 ml. btl. light red wine, chilled
½ lemon, sliced 12 ounces club soda, chilled
1 ½ oz. brandy About 3 cups ice cubes

In a large (at least 2 quart) glass pitcher, combine the orange, lime and lemon slices. Add the brandy and sugar, stirring until the sugar has dissolved. Slowly pour in the wine, stirring gently. Refrigerate for at least 2 hours or as long as overnight.

When ready to serve, add the club soda and stir gently wine glasses, or other decorative glasses with ice cubes and slowly pour the sangria over the ice, allowing fruit slices to fall into the glasses.