

Sangria

Servings: 4

Source: Time/life's "Cooking of Spain and Portugal" Serves From 4 - 6

Ingredients

- ½ Lemon, Cut Into ¼ Inch Slices
- ½ Orange, Cut Into ¼ Inch Slices
- ½ Apple Cut In Half Lengthwise, Cored, Cut Into Thin Wedges
- ¼ cup Superfine Sugar
- 1 Dry Red Wine, (Gallo Hearty Burgundy)
- 2 ounces Brandy
- Club Soda, (optional), Chilled
- Ice Cubes (optional)

Method

Combine the lemon, orange, apple and ¼ c. sugar in a large pitcher. Pour in the wine and brandy and stir with a long-handled spoon until well mixed. Taste. If you prefer the sangria sweeter, add up to ¼ c more sugar.

Refrigerate for at least 1 hour or until thoroughly chilled. Just before serving, pour in chilled club soda to taste, adding up to 24 oz of soda. Stir again and serve at once in chilled wine glasses. Or the glasses may be filled with ice cubes before adding the sangria.