

Wicked SANGRIA



INGREDIENTS

- 1 (750-mL.) bottle of red wine (you don't need to use the good stuff here, even box wine will do the trick!)
- 1 cup orange juice
- 1 cup pomegranate juice
- 1/2 cup brandy
- 1/4 cup triple sec
- 1 orange, sliced
- 1 apple, sliced
- Ice, for serving



DIRECTIONS

1. In a pitcher, combine all the ingredients, except the ice.
2. Refrigerate for 4-8 hours to let the flavors marinate in the wine.
3. Serve the sangria in chilled, ice-filled wine glasses.
4. Garnish the rim with a slice of any flavor of citrus fruit.

Use clear glasses, you'll want to see the beautifully intense deep crimson color and the wine-drenched pieces of floating fruit before you take each sip. And yes, you can eat the fruit when the Sangria is gone!

This recipe can be multiplied to serve a large group of people and served in a clear glass beverage dispenser for a DIY serve-yourself kind of buffet. Be sure to have an ice bucket nearby. Adjust the quantities as you see fit. There are no rules to this cocktail as far as how strong or how fruity you want it to be.