



Excellent Sangria

Once you make this a few times, you won't even need a recipe. Just taste as you go, adding more sugar, wine, or club soda to your taste. Choose a dry, young, inexpensive red wine for sangria. Make the sangria the night before serving as it needs at least 8 hours in the fridge to chill and to allow the fruit to blend with the wine. For maximum refreshment, be sure to serve it ice cold.

Makes about 1 quart.

- 1 bottle dry red wine
- 1/4 cup sugar, or to taste
- 2 Tbs. rum, or to taste
- 1 orange, squeezed for juice
- 1 orange, washed and thinly sliced
- 1 lemon, washed and thinly sliced
- 1 peach, washed, pitted, and thinly sliced
- 1 stick cinnamon (optional)
- 1 1/2 cups club soda, chilled
- Ice cubes for serving

Pour the wine into a large pitcher or a punch bowl. Add the sugar, rum, and orange juice, stirring (with a sangria spoon if you have one) until the sugar dissolves. Add the orange, lemon, and peach slices and the cinnamon stick, if using. Taste, and add more sugar or rum, if you like. Refrigerate the sangria for 8 hours, or overnight. Just before serving, add the club soda and ice cubes. Taste, and adjust sugar and rum if needed.

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