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sangria

from Elle A Cooking @ Home

prep time: 30 min
cook time: --
ready in: 1 hr 30 min

servings: 4

ingredients:

- 1 medium apple
- 1 medium pear, preferably Asian
- 1 medium white nectarine
- 1 cup (4 ounces) strawberries
- 1/2 cup apple juice
- 1/2 can (about 1 cup) lychee with syrup
- 1 bottle Lambrusco Reggiano

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sangria

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directions:

Pour the entire bottle of wine into a glass pitcher or juice container with a wide lid.

Cut the apple, pear, and white nectarine in half down the middle and core using a metal measuring spoon or melon baller. Slice each fruit 1/4-inch thick and place directly in the wine.

Hull the strawberries using a paring knife and slice 1/4-inch thick and place directly in the wine.

Add the apple juice and lychee with syrup and stir with a wooden spoon.

Cover and let set in the refrigerator for at least 1 hour, up to 8 hours to get the flavors to come together. Divide among four glasses along with the pieces of fruit, which can be enjoyed at the end of the drink.

notes:

Glass pitchers look great and are perfect for making sangria, but be sure to cover with plastic wrap when you're letting the flavors steep in the fridge. If you're planning on bringing this drink to a party or outdoor gathering and you're worried about transporting it, a juice container would be a better choice.

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