Leite's Culinaria

Hot food, dry wit.™

Filed under: testers choice

Ruby Sangria

June 2, 2010 posted by LC Staff

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Denise Gee | Porch Parties | Chronicle Books, 2010 | Serves 6 to 8

Sangria aficionado Denise Gee isn't so keen on one particular aspect of this summery Spanish sipper, what she refers to as "the wimped-out fruit floating around in your glass." She sidesteps this by perching kebabs of fresh fruit on the rim of the glass, so "you enjoy both the drink and the fruit at their finest."—LC

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convert Ingredients

One 750-milliliter bottle red wine

1/2 cup brandy

1/2 cup orange-flavored liqueur

1/2 cup fresh orange juice

1/4 cup sugar

2 cups orange wedges

2 cups red apple wedges
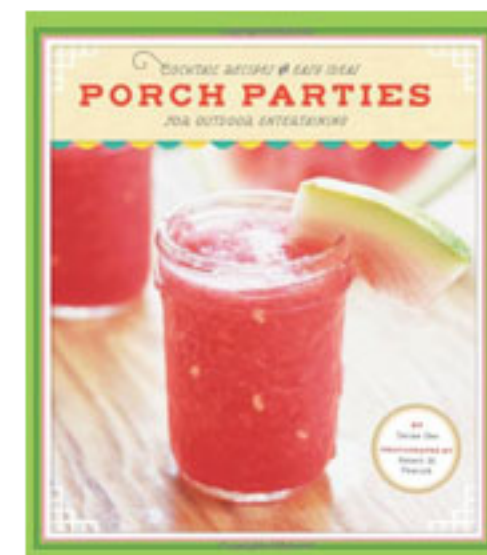
2 cups green apple wedges

2 cups red or green grapes

One 750-milliliter bottle sparkling water, chilled

Garnishes: Additional grapes, orange wedges, and apple wedges, threaded on toothpicks or small wooden skewers (optional)

Method

1. Combine the red wine, brandy, liqueur, orange juice, and sugar in a large pitcher or container and stir well.

2. Add the oranges, red and green apples, and grapes. Chill the mixture for several hours.

3. Just before serving, add the sparkling water. To serve, pour the sangria into generous red-wine goblets or cocktail glasses filled with ice.

4. Garnish the goblets with the skewered fresh fruit, if desired.

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