



PEACHY SUMMER SANGRIA



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“ This is my adaptation for white wine sangria. ”





SERVES
8

PEACHY SUMMER SANGRAIA

INGREDIENTS

- **3** medium peaches (white or yellow, though white often have a sweeter, more fragrant flavor) sliced and cut in half
- **3** medium seedless oranges – sliced and quartered
- **1** lemon – sliced and quarter the pieces of $\frac{1}{2}$ the lemon, reserve the other $\frac{1}{2}$ for juice
- **$\frac{1}{4}$ – $\frac{1}{3}$ cup** of raw sugar
- **3** bottles of white wine (preferably a Pinot Gris or Sauvignon Blanc) chilled
- **$\frac{1}{4}$ – $\frac{1}{3}$ cup** of peach schnapps or St. Germain liqueur



OREGON

1

The day before or at least 3 hours before serving prepare the peaches, orange and $\frac{1}{2}$ the lemon and place in a container you can seal or cover; add the sugar (if you like sweeter wine, add $\frac{1}{3}$ cup of sugar, you may need to add a bit more sugar too if the fruit isn't very sweet); squeeze the $\frac{1}{2}$ of lemon juice on to the fruit and sugar mixture. Mix; cover and refrigerate

2

Just before serving place the fruit in a large pitcher and add the wine and the schnapps or St. Germain. If you do not have a large enough container to accommodate all the liquid and the fruit; reserve $\frac{1}{2}$ of the ingredients and replenish when needed

3

Optional fruit: blueberries or raspberries (these can be added in the sugar mixture or later as more of a garnish in the glass)

4

Serve in wine glasses making sure a little of the fruit gets in each glass. Enjoy!

#IMEXRECIPES