

Strawberry Sangria



Ingredients

750 mL of Riesling Wine (Spätlese or Auslese recommended), chilled
1 cup of sliced fresh Florida Strawberries
¼ cup- ½ cup granulated sugar, depending on sweetness of berries
2 oz. orange liquor
4-5 fresh mint sprigs
1 orange sliced thick
16 oz. chilled club soda or seltzer water, or as needed

Procedure

1. Slice strawberries and combine with sugar. Let macerate until sugar has dissolved and syrupy.
2. Pour strawberries in bottom of big pitcher. Add orange liquor and stir.
3. Top with chilled wine. Add orange slices, and mint sprigs. Chill until ready to serve.
4. Top with club soda or seltzer water as desired.

Makes approximately 6-7 cups.

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