

Peach & Strawberry Sangria



Ingredients:

- 1/2 bottle of Cave de Turckheim Cremant d'Alsace Mayerling Brut Sparkling
- 1/2 bottle of Foris Winery Moscato
- 4 oz. of peach schnapps
- 6 ripe peaches, sliced
- 1 pint of strawberries (ripe), sliced
- 1 Mandarin orange or clementine, sliced

Preparation:

Mix all ingredients together in a pitcher. Stir and allow to sit for 3 - 4 hours in a refrigerator or cooler so that flavors have time to meld together.

Substitutions:

If you prefer to cut down on the alcohol in the Sangria, you can replace the sparkling Brut with a carbonated clear soda, such as Sprite or Ginger Ale. You can also use unflavored seltzer water.



Preferred Wines:

Foris Winery Moscato

Cave de Turckheim Crémant d'Alsace Mayerling Brut