



Chef Frank

Red & White Sangria

Red Sangria

Ingredients:

1½ liter Red wine
(Cabernet Sauvignon)
1 cup sugar
1 large lemon, sliced
1 large orange, sliced
1 large apple, cut into thin sections
3-4 oz plain Brandy
Soda water

Preparation:

- 1 Mix wine, sugar and fruit, and let sit in the fridge for 18-24 hours. The mixture will have a somewhat syrupy consistency. Before serving stir in brandy and cut the mixture with soda water until it have a thinner, more wine like consistency. Serve from a pitcher in wine glasses.
- 2 You may use orange or lemon flavored soda instead of the soda water.

Punch Bowl of White Sangria

Ingredients:

1 lg. bottle Chablis

2 navel oranges, in quarter slices
1 lime, in quarter slices
½ fresh pineapple, in chunks
2 golden delicious apples, cored and sliced into eighths
Several red maraschino cherries
Several strawberries, halved
1 kiwi fruit, peeled, in quarter slices (optional)
½ bottle Triple Sec
1 liter (or less) unsalted seltzer water

Preparation:

- 1 Start off with 6 cups of wine at room temperature in the punch bowl. Place oranges, lime, and pineapple into the bowl. Macerate slightly with wooden spoon to release some juices and fruit flesh into the wine.
- 2 Add oranges, apples, cherries, and berries and let set for a while.
- 3 Have rest of wine, Triple Sec and seltzer well chilled, so little ice will be needed. Add cold liquids to the punch bowl just as guests arrive.
- 4 Keep punch bowl sitting in a bowl of ice. You can make ice molds of 1/2 wine, 1/2 seltzer and add fruit for decorating, but the object is not to dilute the drink any more than necessary. Dip sangria into cups with pieces of fruit; serve with long ruffled toothpicks so guests don't miss the "fruit course"