



apple cider sangria

Sangria isn't just for summer. No Siree. With the addition of spiced cider, this fruity sangria is the perfect fireside cocktail.

SERVES: 6

ingredients

Spiced Apple Cider

- 2 cups apple cider
- 1/3 cup sugar
- 2 cinnamon sticks
- 4 whole cloves
- 1 teaspoon orange zest
- 2 orange, sliced

Sangria

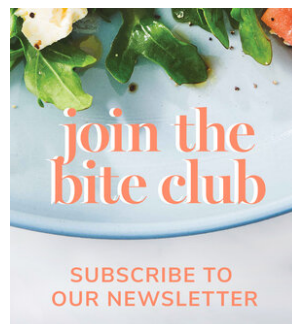
- 1 (750mL) bottle Spanish red wine (such as Garnacha or Tempranillo) or bottle of Zinfandel
- 12 cups spiced apple cider (recipe above)
- 1/2 cup orange juice
- 1/2 cup brandy
- Orange slices, for garnish
- Cinnamon sticks, for garnish

directions

1. For the spiced cider, mix all ingredients together in a medium saucepan over medium-high heat. Once comes to a simmer, remove from heat and cool completely. Once cool, strain using a mesh sieve.
2. For the sangria, in a large pitcher, combine all ingredients. Garnish with orange slices and cinnamon sticks. Serve over ice.



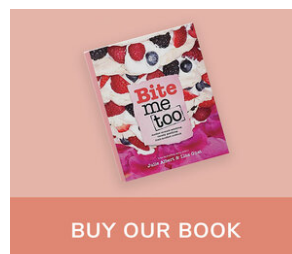
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