



## **citrus mint sangria**

While we don't like to mess with what works (read: wine), we love taking things up a notch with this perfect Citrus Mint Sangria, a refreshing combination of lemons, limes, fresh mint and dry white wine.

**SERVES: 4**

## **ingredients**

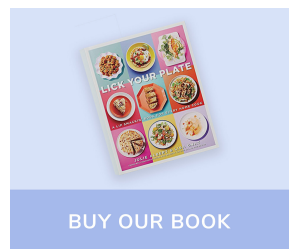
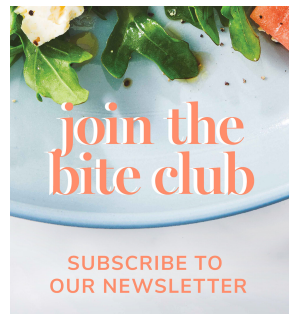
- 4 tbsp sugar
- 4 tbsp water
- 12 fresh mint leaves
- 2 lemons, thinly sliced
- 2 limes, thinly sliced
- 1 (750ml) bottle of dry white wine (Pinot Grigio)

## **directions**

1. Combine sugar and water in a small microwavable dish. Microwave in 30-second increments until sugar is dissolved.
2. Add 1 tbsp to each wine glass. Add 3 mint leaves to each glass and muddle. Add a few slices of lemon and lime to each glass.
3. Top up with wine and add more citrus slices if needed.

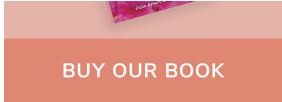


**julie albert  
& lisa gnat**



*“One should always be drunk.  
That’s all that matters...But with  
what? With wine, with poetry, or  
with virtue, as you chose. But get  
drunk.”*

– CHARLES BAUDELAIRE



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