



cucumber, mint & melon sangria

How do you beat the heat? With this fresh and refreshing white wine sangria infused with cucumbers, mint and melon!

SERVES: 4-6

ingredients

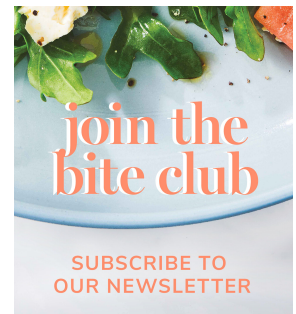
- 1 (750ml) bottle dry white wine (Pinot Grigio)
- 1/2 cup gin
- 1 cup mini cucumbers, sliced
- 1 cup honeydew melon, cubed
- 3/4 cup fresh mint leaves
- 3 tbsp superfine sugar (nb: you can make your own by grinding regular sugar in a blender or with a mortar and pestle)
- 1 cup club soda

directions

1. In a large pitcher, combine white wine, gin, cucumber slices, honeydew cubes, mint and sugar. Stir gently and refrigerate at least 1 hour before serving.
2. Once chilled and flavours blended, add club soda and serve.



julie albert & lisa gnat



“It’s a smile, it’s a kiss, it’s a sip of wine...it’s summertime!”

– KENNY CHESNEY

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