



SUMMER SANGRIA

- **1 bottle of your preferred Tempranillo wine**
- **1 & 1/2 cups of orange juice (about 4 large oranges)**
- **1/2 cup lemon juice (about 1 large lemon)**
- **1/3 cup mulled tequila (silver) – can be substituted with 3-5 dashes of angostura bitters**
- **1/3 cup raspberry liquor**
- **1/2 cup orange liquor (preferably Patrón Citrónge)**
- **1 lb strawberries**
- **2 Tbsp confectioners' sugar**
- **1 Tbsp vanilla extract**
- **3-5 cinnamon sticks**
- **8-12 whole cloves**
- **Additional season fruit to garnish**

This sangria recipe is the perfect end to a leisurely summer afternoon. With its fruit forward flavor and hint of spice that you would expect from traditional sangria it's the perfect accompaniment to an evening out on the patio with those you hold dear.

Start by mulling your 1/3 cup of tequila with half of your cinnamon sticks and whole clove by scoring their surface and leaving them in the tequila to soak. Let sit covered overnight or for a minimum of 4 hours. While that's put to the side, slice your strawberries and mix in a bowl with your confectioners' sugar and vanilla extract and leave covered in the refrigerator overnight or for a minimum of 2 hours so that they can slowly macerate.

Once your mulled tequila and macerated strawberries are ready, juice your oranges and lemon, saving the peels to season your pitcher.

Taking your pitcher, fill about a quarter of the way with ice, adding in your citrus peels and the remainder of your cinnamon sticks and clove. Add your entire bottle of wine, orange liquor, raspberry liquor, mulled tequila including the cinnamon sticks and clove, macerated strawberries, and your freshly squeezed juice. Stir, and chill for an hour before serving.

When serving, dice your favorite seasonal fruit and fill your glasses with fruit and ice prior to pouring. Sit back, and enjoy your glass of sangria with the company of those you hold dear.

*If you don't want to mull the tequila ahead of time, you can substitute it with 3-5 dashes angostura bitters to taste.

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