**The Best Summer Sangria You’ll Ever Have**

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| **Ingredients:**  1 bottle of red wine (recommended:  a good Merlot, red table wine, or a light Cabernet Sauvignon - nothing too dry) 1/2 cup brandy 1/2 cup triple sec 1 can (or 12 oz.) ginger ale 1/4 cup sugar 1/2 cup orange juice 1 orange, peeled and sectioned 1/2 grapefruit, peeled and sectioned 2 lemons (1 juiced, 1 sliced) 1/2 pint blackberries 3/4 cup pitted cherries (if cherries are not in season, 3/4 cup halved red or black seedless grapes are a good substitute) 1/2 cup sliced strawberries 1 can frozen lemonade concentrate, thawed (can be pink lemonade or regular lemonade) | **Special Notes:**  Serve chilled.   It might be easier to ladle it into glasses rather than pour.  If you have any leftover sangria, feel free to refrigerate it for up to 3 days after you make it.  Beware, it will be very tempting to indulge in the fruit but it will pack a powerful intoxicating punch!  Although this sangria is sweet, pace yourself! |

**Instructions:**  
  
There is no "right" way to make sangria.  As long as you prep your fruit first, you can mix and blend the ingredients as you desire.  However, I recommend adding the fruit to your very large pitcher of choice first to prevent sangria splashing!  
  
1.  Remove the pits from your cherries (or halve your grapes), peel and section your orange and half grapefruit, squeeze 1 lemon, and slice the other lemon.

2.  Place all of the fruits in a LARGE pitcher.  We're talking big-momma size.

3.  Sprinkle the sugar on top of the fruit.

4.  Add the lemonade concentrate and all liquids (lemon juice, 1/2 cup brandy, 1/2 cup triple sec, 12 oz. ginger ale, 1/2 cup orange juice, and 1 bottle of wine).  Leave the addition of wine for last in case your pitcher is not large enough to hold all liquids.  You can always leave extra wine in the bottle if you need to.

As you get more comfortable with making this sangria after several times, you can start to eyeball your liquors instead of using precise measurements.

5.  Mix the sangria in the pitcher.

6.  Let the sangria marinate at least 4 hours in the refrigerator or overnight before serving, spoonside to scoop the fruit!