

Merry

CRANBERRY CRUSH SANGRIA

Ingredients:

- 1 bottle of red wine
(preferably Merlot or Pinot Noir)
- 1 cup cranberry juice
- 1/2 cup orange liqueur
(such as triple sec or Cointreau)
- 1/4 cup brandy
- 1 orange, sliced
- 1 cup fresh cranberries
- 2-3 tablespoons honey or
simple syrup (adjust to taste)
- Club soda or sparkling water
(optional, for a fizzy touch)
- Ice cubes
- Fresh mint leaves for garnish
(optional)



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Instructions:

1. Wash the orange and cranberries thoroughly.
2. In a large pitcher, combine the red wine, cranberry juice, orange liqueur, and brandy. Stir well.
3. Squeeze some juice from the orange slices into the pitcher for added citrus flavor. Drop the orange slices into the mixture along with the fresh cranberries.
4. Sweeten the sangria to taste by adding honey or simple syrup. Stir until the sweetener completely dissolves into the mixture.
5. Refrigerate the sangria for at least 2-4 hours, allowing the flavors to meld together. For the best results, you can leave it overnight.
6. When ready to serve, fill glasses with ice cubes and pour the chilled sangria over the ice.
7. If you prefer a fizzy sangria, top off each glass with a splash of club soda or sparkling water.
8. Garnish each glass with a slice of orange and a few fresh cranberries. You can also add a sprig of mint for an aromatic touch.

Item#	Description	Pack Size
180008	CRANBERRIES	12 oz
180015	ORANGES	113 ct