



Sangría recipes

Anyone who's ever been to Spain has fond memories of a cool, refreshing Sangría. For those who haven't been [yet], here's a way to get a touch of Spain at home: a couple of interesting variations on the sangría theme from your guide and from around the Net:

DeLuke's Baylor Sangria

- yes [Baylor] Bears do drink, a lot 30-40 servings

6.0L Good, hearty red wine.

750mL Decent brandy - you're mixing, so no need to go all out on expensive brandy.

2-4L Fruit juice, try anything citrus, combination, for some reason Tropicana Twister flavors mix well.

Fruit Lots and lots of citrus fruit, oranges, limes, & lemons

Sugar To taste

1. Mix all the wine, brandy, and juice together.
2. Slice and cube fruit into mix, squeeze some juice into mixture.
3. Chill for a long time.
4. Mix sugar to taste (before or after chilling)
5. Serve when cold, I prefer w/o ice. This will make 30-40 glasses, adjust portions as necessary depending on party size.
6. Do not worry about screwing up, it always ends up tasting good.

My Recipe

Young red wine - Unoaked Garnachas from Calatayud or Campo de Borja are an excellent option.

Fruit - apples, pears, peaches, melon, lemon, orange

Sugar as needed

Something fizzy - 7 Up, Sprite, soda water ...

Booze - gin, rum, vodka, etc

The preparation is easy:

Cut fruit into 1/2 inch cubes

Mix wine, fruit, sugar, booze and let it rest in the fridge for a few hours

Add fizzy and serve cold with ice

Hints: Any fruit will do, but make sure there's a good quantity of citrus in the mix.

One bottle of wine with two shots of booze makes for 6-8 servings.

The booze isn't necessary, but without it the mix can be a bit watery.

Try different combinations of fruit and booze and be careful, it goes down easily but is stronger than you think!

Jason Birch's recipes

Sangria

1 bottle dry red wine

1 oz brandy (optional)

1 oz triple sec, curacao, or cointreau (optional)

1 tbsp sugar (or to taste)

club soda, very cold

orange slices

lime slices

lemon slice

several pineapple chunks

1. combine alcohols (incl wine) sugar and fruit
2. refrigerate 8 hrs+
3. when serving, add club soda (and more sugar if needed) and stir

For a white sangria, substitute white wine for red

Sangria Especial

2 bottles red wine

1 bottle champagne

4 oz gin

4 oz cognac

sugar to taste

juice of 2 oranges

juice of two lemons

1. add all ingredients to punch bowl
2. stir and add ice
3. garnish with orange and lemon slices

Sangria Shabbabe

1 tbsp sugar

1 tbsp lemon juice

2 oz red wine

1 oz white wine

1 oz orange juice

7-Up (lemon-lime soda)

fresh orange and lemon slices

1. in large wine glass dissolve sugar in lemon juice
2. fill glass with ice
3. pour in wines and orange juice
4. stir well
5. top with 7-Up and garnish with fruit slices

Images 1 and 2 thanks to Pixabay

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No time to prepare? Try this, ready to drink, easy and quite good.

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