

SANGRIA



INGREDIENTS

- 1 bottle Pomegranate juice
- juice of ½ orange
- 1 cup thinly sliced seasonal fruit use apple, pear, strawberries, peaches or nectarines, pineapple, mango or a combination
- 1 small lemon, sliced into thin rounds
- 1 c mint-ade (see below)
- 1 to 2 tablespoons maple syrup*, to taste
- Ice, for serving
- Mint-ade
- 4 sprigs fresh mint
- juice of ½ lemon
- 1 c water
- 1 T maple syrup





DIRECTIONS

To prepare the orange, slice it in half from the stem end downward. Squeeze the juice of one-half of the orange into a pitcher. Thinly slice the remaining orange half and place the slices into the pitcher.

Add the prepared seasonal fruit and lemon. Add the pomegranate juice, mint lemonade and 1 tablespoon of the maple syrup. Pour the mixture into the pitcher and stir to combine. Taste, and add another tablespoon of maple syrup if it's not sweet enough for your liking.

You can serve this sangria immediately, or let it marinate for 2 to 8 hours for more fruity flavor. Serve in wine glasses with a few ice cubes to keep it chilled. Enjoy!