

Sangria

Gourmet Magazine

<http://www.foodtv.com/foodtv/recipe/0,6255,21289,00.html>



Servings: 12

Yield: 3 quarts

1 1/2 liters Dry Red wine, Chilled

1 cup Brandy or Cognac

1/2 cup orange liqueur

3/8 cup sugar granulated superfine

2 dashes cinnamon

2 each orange, sliced thin

1 1/2 each lemon, sliced thin

1/4 cup orange juice

2 cups seltzer water, chilled

In a bowl, muddle the orange and lemon slices with the sugar with a wooden spoon. Add the red wine, cognac, orange liqueur, and orange juice. Stir until sugar is dissolved. Transfer to a punch bowl, chill until ready to serve and then stir in seltzer and add ice cubes.