



Refreshing Homemade Sangria Recipe

Introduction

Red sangria is a refreshing and vibrant beverage that captures the essence of warm weather and festive gatherings. With its fruity flavors and inviting aromas, this delightful drink is perfect for parties, brunches, or a relaxing evening at home. This recipe from Love and Lemons features a blend of fresh fruits and a choice of red wine, making it a versatile and delightful choice for any occasion.

Detailed Ingredients with measures

- Granny Smith or other green apple, cored and chopped
- 1 orange, thinly sliced, then sliced into quarters
- 1 lemon or lime, thinly sliced
- $\frac{1}{3}$ cup raspberries or sliced strawberries
- 1 (750 mL) bottle Tempranillo, Garnacha, or Rioja wine
- $\frac{1}{2}$ cup orange juice
- $\frac{1}{4}$ to $\frac{1}{2}$ cup Cointreau, Grand Marnier, or brandy

Prep Time

The preparation time for this delectable red sangria is approximately 15 minutes.

Cook Time, Total Time, Yield

This sangria requires no actual cooking time, as it primarily involves mixing ingredients. The chilling process takes at least a few hours, but for the best flavor, it's recommended to chill overnight or for 24 hours. The total time to enjoy this sangria includes both preparation and chilling, yielding a refreshing batch that serves several glasses, perfect for sharing.

Detailed Directions and Instructions

Step 1: Prepare the Fruits

Begin by preparing the fruits. Core and chop one Granny Smith or other green apple into bite-sized pieces. Thinly slice one orange and then cut the slices into quarters. Thinly slice one lemon or lime.

Step 2: Combine Ingredients in a Pitcher

In a large pitcher, combine the prepared apple, orange, lemon or lime, and $\frac{1}{3}$ cup of either raspberries or sliced strawberries.

See also [Easy Homemade Baba Ganoush Recipe](#)

Step 3: Add the Liquids

Pour in one 750 mL bottle of Tempranillo, Garnacha, or Rioja wine. Next, add $\frac{1}{2}$ cup of orange juice and $\frac{1}{4}$ to $\frac{1}{2}$ cup of your preferred liquor: Cointreau, Grand Marnier, or brandy.

Step 4: Mix Together

Stir the mixture well to ensure that all the ingredients are combined thoroughly.

Step 5: Chill the Mixture

Cover the pitcher and place it in the refrigerator. For optimal flavor, it is recommended to chill the sangria overnight, but allowing it to steep for 24 hours enhances the fruit-infused flavor.

Step 6: Serve the Sangria

When ready to serve, fill glasses with ice and pour the chilled sangria over the ice. Enjoy!

Notes

Flavor Enhancement

Chilling the sangria for at least 12 hours is necessary for the flavors to

meld together, but a 24-hour chill is ideal for a more robust fruit flavor.

Fruit Alternatives

Feel free to substitute the raspberries and strawberries with other seasonal fruits such as blueberries or blackberries as per your taste preference.

Alcohol Variations

You can switch the wine and liquor based on your personal preference. Consider using different types of red wine or varying the liquor for altered flavor profiles.



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Cook Techniques

Chopping Fruits

Ensure that all fruits are cored and chopped into bite-sized pieces for easy eating and optimal flavor infusion.

Infusing Flavors

Chill the sangria mixture overnight to allow the flavors of the fruits to meld beautifully with the wine.

Layering Ingredients

Layer the fruits in the pitcher before adding liquids to showcase the vibrant colors and create a visually appealing presentation.

See also [Crock Pot Lemon Blueberry Cobbler](#)

Serving Suggestions

Serve the sangria over ice to keep it chilled and refreshing, enhancing the overall drinking experience.

FAQ

Can I use different types of fruits?

Yes, feel free to customize the recipe by using seasonal or preferred fruits such as peaches, pineapples, or berries.

How long can I store the sangria?

For the best flavor, consume the sangria within 2-3 days. However, it

can be stored in the refrigerator for up to a week.

Is it necessary to use a specific type of wine?

No, you can use any dry red wine that you enjoy, although Tempranillo, Garnacha, or Rioja are traditional choices for a classic sangria.

Can I make this non-alcoholic?

Certainly! Substitute the wine with a non-alcoholic red wine or a mix of grape juice and sparkling water for a refreshing mocktail.

Conclusion

Red sangria is a refreshing and delightful beverage that captures the essence of summer gatherings. The combination of fruity flavors, crisp wine, and a hint of citrus makes it a perfect choice for any occasion. By allowing the mixture to chill, you enhance the flavor, making each sip a burst of enjoyment. Customize it to your taste, and enjoy sharing this playful drink with family and friends.

Fruity White Sangria

Replace the red wine with a crisp white wine like Sauvignon Blanc or Pinot Grigio, and add chopped peaches, pineapple, and green grapes for a tropical twist.

Rosé Sangria

Use a dry rosé wine and mix in strawberries, blueberries, and a splash of lemon-lime soda to create a bubbly, refreshing summertime drink.

Spiced Apple Cider Sangria

Combine apple cider with a sweet white wine and add cinnamon sticks, sliced apples, and cranberries for a cozy fall-inspired sangria.

See also [Chicken Devolay](#)

Citrus Pomegranate Sangria

Blend a fruity red wine with pomegranate juice, a variety of citrus fruits, and pomegranate seeds for a vibrant and festive holiday drink.

Berry Basil Sangria

Utilize a light red wine or rosé with an assortment of berries and fresh basil for a unique flavor combination that's both fragrant and delicious.



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