



APPLE SANGRIA

INGREDIENTS

1 red apple

1 green apple

3 tablespoons sugar

½ teaspoon cinnamon

1 bottle dry red wine,
chilled

½ cup Grand Marnier or brandy

3 cinnamon sticks

1 lemon, sliced into rounds

Unsweetened apple cider, for
serving (optional)*

INSTRUCTIONS

Sprinkle the apples with sugar & cinnamon and stir. Let them stand for 20 minutes at room temperature. After, pour in the red wine, brandy, cinnamon sticks and lemon rounds. Stir and refrigerate 1 to 4 hours. (Don't go beyond 4 hours or the fruit texture starts to degrade.)

 **Counterpart**

ELIZABETH HEIL
CHIEF OPERATING OFFICER

