
Cranberry Sangria Punch

Preparation Time: 20 minutes

Start to Finish Time: 40 minutes

This wintry ruby red spin on sangria is a favorite. The recipe comes with a warning: it goes down easily. Make it a day ahead and add the champagne right before serving.

2 cups frozen or fresh cranberries

1 cup granulated sugar

1 cup water

1 bottle (750 ml) sangria, chilled

1/4 cup (2 ounce) Campari

1 large navel orange, thinly sliced

1 large Granny Smith apple, thinly sliced

1 bottle (750 ml) brut Champagne, chilled

ice

In a medium saucepan over medium-high heat, combine the cranberries, sugar and water. Bring to a boil, stirring often until the sugar dissolves and the berries just begin to pop, 3 to 4 minutes. Remove from the heat. Cool for 30 minutes.

In a large pitcher or small punch bowl, stir together the sangria, Campari and cooled cranberries with liquid. Add the orange and apple slices. Just before serving, add the champagne.

Serve over ice with a few pieces of fruit in each glass.

Beverages

Per Serving (excluding unknown items): 856 Calories; trace Fat (0.1% calories from fat); trace Protein; 218g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 15mg Sodium. Exchanges: 1 Fruit; 13 1/2 Other Carbohydrates.