

## Beverage

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# Classic Sangria

Epicurious

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**Servings: 8**

**Preparation Time: 10 minutes**

**Start to Finish Time: 1 hour 15 minutes**

**1 bottle (750 ml) dry red wine**

**1/2 cup fresh orange juice**

**1/2 unpeeled lemon, sliced**

**1/2 unpeeled large navel orange, sliced**

**1/2 cup sugar**

**1/2 cup water**

**1/2 cup brandy**

**1/2 cup orange liqueur**

Place the wine, orange juice, lemon and orange slices in a heatproof pitcher.

In a small saucepan, bring the sugar, water, brandy and liqueur just to a simmer, stirring until the sugar is dissolved.

Pour the liquid into the pitcher.

Chill, covered, for at least 1 hour and up to 24 hours.

Serve over ice.

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Per Serving (excluding unknown items): 145 Calories; trace Fat (0.4% calories from fat); trace Protein; 19g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 3mg Sodium. Exchanges: 0 Fruit; 1 Other Carbohydrates.