

# GZs Red Sangria

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**Yield: 9 cups**

*2 bottles fruity red wine,  
such as Beaujolais  
1 cup orange liqueur, such  
as Grand Marnier  
1 cup brandied pitted  
cherries  
1 cup sliced fresh peaches  
or nectarines  
1 cup fresh raspberries  
1/4 cup elderflower liqueur,  
such as St Germain  
zest of one lemon  
1/2 bottle cava  
fresh mint or basil sprigs  
(for garnish)*

**Preparation Time: 10 minutes**

In a large-mouth glass bowl or cruet, combine the wine, orange liqueur, cherries, peaches, raspberries, elderflower liqueur and lemon zest. Stir gently with a wooden spoon.

Refrigerate for one to two hours.

Just before serving, add the cava to the mixture. Stir gently.

Place large ice cubes into glasses. Ladle the sangria into the glasses.

Garnish with fresh mint or basil sprigs.

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Per Serving (excluding unknown items): 908 Calories; 1g Fat (1.6% calories from fat); 1g Protein; 92g Carbohydrate; 9g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: 1 Fruit.