

Salty Dog Sangria

Becky Hardin - St. Peters, MO

Taste of Home Magazine - October/November 2020

Servings: 16

Yield: 3 quarts

*1 cup sugar
1 cup water
2 bottles (750 ml) rose' wine
2 cups ruby red grapefruit
juice
1 can (12 ounce) ginger ale
1 cup ruby red grapefruit-
flavored vodka
grapefruit slices
coarse sea salt
grated grapefruit zest*

In a small saucepan, bring the sugar and water to a boil. Reduce the heat. Simmer for 10 minutes. Cool completely.

Transfer to a large pitcher. Stir in the wine, juice, ginger ale, vodka and grapefruit slices.

Refrigerate at least two hours.

Using water, moisten the rims of sixteen wine glasses. Mix the salt and grapefruit zest on a plate. Hold each glass upside down and dip the rim into the salt mixture.

Fill the glasses with ice.

Serve the sangria in the prepared glasses.

Per Serving (excluding unknown items): 61 Calories; trace Fat (0.4% calories from fat); trace Protein; 15g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Fruit; 1 Other Carbohydrates.