

Sparkling Peach Sangria

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Cooking Light Magazine - August 2011

Servings: 10

1 cup water
1/3 cup packed brown sugar
3 large ripe peaches, peeled and pitted
2 1/2 cups tart white wine (such as albarino)
1/3 cup Grand Marnier
1 bottle (750 milliliter) sparkling wine (such as cava), chilled
blueberries (for garnish)
mint leaves (for garnish)
peach slices (for garnish)

In a microwave-safe dish, combine the water and brown sugar. Microwave on HIGH for 3 1/2 minutes. Stir to dissolve the sugar. Cool.

In a food processor, combine the sugar syrup and peeled peaches. Process until smooth.

Pour the peach mixture into a pitcher.

Stir in the white wine and Grand Marnier.

Chill at least four hours.

Strain the mixture through a cheesecloth-lined sieve. Squeeze the cloth to extract the juices. Discard the solids.

Stir in the sparkling wine.

Garnish with blueberries, mint and peach slices, if desired.

Yield: 10 3/4 cup servings

Per Serving (excluding unknown items): 56 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 10g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 4mg Sodium. Exchanges: 1/2 Other Carbohydrates.