

# **Strawberry Sangria**

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**Servings: 8**

**Preparation Time: 25 minutes**

**Start to Finish Time: 26 hours 25 minutes**

**Chill: 24 hours**

**8 cups fresh strawberries, trimmed and halved**

**2/3 cup sugar**

**1/2 cup water**

**1 bottle (750 ML) white wine (such as Sauvignon Blanc or Pinot Grigio)**

**1 cup fresh strawberries, sliced**

**2 cups sparkling water, chilled**

**1 orange, sliced**

To prepare the syrup, In a large saucepan, combine the trimmed and halved strawberries, sugar and water. Bring just to a boil, stirring to dissolve the sugar.

Remove from the heat. Cover. Cool to room temperature.

Press the mixture, a little at a time, through a mesh sieve. Discard the solids. (You should have about 3 cups of syrup).

In a 2-quart pitcher, stir together the syrup, wine and fresh strawberries.

Cover and chill up to 24 hours.

Before serving, stir in the sparkling water.

Serve in glasses with orange slices.

Yield: 8 8-ounce servings

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Per Serving (excluding unknown items): 121 Calories; 1g Fat (4.0% calories from fat); 1g Protein; 30g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 1 Fruit; 1 Other Carbohydrates.