

Watermelon Sangria

Food Network Magazine - September 2020

Servings: 10

*1/2 medium seedless
watermelon, well washed
3 bottles (750 ml) Rose'
wine, chilled
1 bottle (375 ml) sparkling
wine, champagne or
moscato, chilled*

Several hours before serving, slice big slabs of rind from around the outside of the watermelon, making sure that there's plenty of red fruit attached. Slice the rind into large chunks.

Add the chunks to a large drink dispenser or punch bowl. Add the Rose' wine.

Cover and refrigerate to let it chill for at least six hours (more if you can).

Right before serving, stir in the chilled sparkling wine.

Serve in glasses, using tongs to add individual pieces of fruit.

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .