

Watermelon and Blackberry Sangria

Carolyn Kumpe - El Dorado, CA
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Servings: 8

*1 bottle (750 ml) rose' or
white zinfandel wine, chilled
1/4 cup watermelon
schnapps liqueur
1 1/2 cups seedless
watermelon, cut in 1/2-inch
cubes
1 medium lime, thinly sliced
1/2 to one cup fresh
blackberries, halved
1 can (12 ounce) lemon-
lime soda, chilled
ice cubes
fresh basil or mint leaves*

In a large pitcher, stir together the wine and schnapps. Add the cubed watermelon, lime slices and the blackberries.

Chill for at least two hours.

Just before serving, stir in the soda.

Serve over ice. Garnish with basil or mint.

Per Serving (excluding unknown items): 4 Calories; trace Fat (2.7% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 0 Fruit; 0 Other Carbohydrates.