



## **DRINK OF THE MONTH FEBRUARY 2018**



### **VALENTINE SANGRIA**

Sangria is an alcoholic beverage that originated in Portugal and Spain. It traditionally consists of red wine and chopped fruit. Our recipe calls for a Virginia red, and we added raspberries and strawberries for a Valentine twist.

Like many wines, sangria is a nice accompaniment to cheese, particularly brie with its rich creaminess but mild flavor. Serve on crackers or crostini with sliced Granny Smith apples. Sangria also goes well with aged cheddar, Gouda and Asiago.

### **RECIPE**

- 1 750 ml bottle of Virginia red wine
- 1 Lemon cut into wedges
- 1 Orange cut into wedges
- 1 Lime cut into wedges
- 2 Tbsp sugar
- Splash of orange juice or lemonade
- 1 cup of raspberries or strawberries (thawed or frozen)
- 4 cups ginger ale

Pour wine into a large pitcher and squeeze in juice from the lemon, orange, and lime. Toss in the fruit wedges then add sugar and orange juice. Chill overnight. Add ginger ale, berries and ice just before serving.  
(If you'd like to serve right away, use chilled wine serve over *lots* of ice.)