



# benny's bites

## BENNY'S SANGRIA RECIPE @ BASQUE

### Ingredients Needed:

Sliced Granny Smith apples / Sliced oranges / Sliced lemons / Quick dissolve sugar / 2 ½ - 3 oz. Spanish brandy / 2 oz. Triple Sec (with alcohol) / ½ oz. Orange liquor preferably Grand Marnier or similar / Sprite or 7-Up / Rioja red wine



### Step 1:

In a large pitcher, approximately 38-42 ounces, add your apples, oranges and lemons. To release some of their natural juices, give the oranges and lemons a half squeeze into the pitcher.

### Step 2:

Add two teaspoons of quick dissolve sugar.

### Step 3:

Add the Triple Sec, Spanish brandy, and orange liquor. Let this mix of fruit, sugar and alcohol marinate either at room temperature or in a refrigerator for a couple of hours. This will release some of the citric fruit essence and apple flavors into the mix.

### Step 4:

When ready to drink, add ice into your pitcher and pour in your Rioja wine while stirring. Add a little splash or two of Sprite or 7-Up.

### Step 5:

Drink and enjoy.

### BENNY'S TIPS

- You can also make Sangria variations with Spanish white wine, Rose or Cava.
- If you like your sangria to be on the dry side, add more Spanish Brandy. If you like your Sangria less Sweet you can cut back on the sugar, Triple Sec and use Club Soda instead of 7up or Sprite. !!