

Easy sangria



Prep: 10 mins plus at least 1 hr macerating



Easy





Ingredients

2 oranges, chopped

2 pears, chopped

2 lemons, 1 chopped, 1 juiced

200g red berries, chopped (we used strawberries and cherries)

3 tbsp caster sugar

1 tsp cinnamon

ice

750ml bottle light red wine

100ml Spanish brandy

300ml sparkling water

Method

Step 1 Put the chopped fruit in a bowl and sprinkle over the sugar and cinnamon, then stir to coat. Cover and leave to macerate in the fridge for at least 1 hr, or ideally overnight.

Step 2 Fill a large jug with ice. Stir the macerated fruit mixture to ensure the sugar is dissolved, then tip into the jug with the wine and brandy. Stir, then top up with the sparkling water and serve.