



# Rosé Sangria

**SERVES 4-6**

Here is a crowd-pleasing fruit "punch" that is popular in Spanish tapas bars. There are so many variations, including the wine, fruits, and spirits used. I love this recipe because it is light and goes really well with so many foods. You can change it up with different fruits to make your own recipe..

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## INGREDIENTS

1 bottle dry Rosé wine

½ cup Limoncello or orange liqueur

1 cup orange juice

¼ cup simple syrup

½ cup brandy

3 cups sliced oranges, lemons, limes and apples

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## PROCESS:

Combine all ingredients and refrigerate for at least 8 hours. Serve over ice.