

Sparkling Apple Sangria by Lynn's Recipes



Lynn demonstrates how to make a great cocktail for the Holidays. The apples infuse with the wine to make this delicious. From Pinterest. (Spoon Fork Bacon Blog)

Serves 4-6

Ingredients:

- 1 (750ml) bottle of Riesling (can substitute Pinot Grigio, if desired)
- 1 Red Delicious apple, julienned
- 1 Granny Smith apple, julienned
- ½ (750ml) bottle of brut champagne or sparkling wine, chilled

Pour Riesling into a large pitcher and stir in apples. Place in refrigerator and allow to sit for at least 2 hours and up to 24 hours.

Add champagne/sparkling wine, stir and serve.

**If apples brown or get limp while infusing into the wine, strain the apples out and replace them with fresh ones before adding the champagne and serving. The fresh apples will float to the top for a bit, but the sangria will stay just as delicious.

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