

PASSOVER PERFECTION



TWO JEWS MAKING FOOD, EPISODE 28

White Sangria

By Cyndy Ufkes

INGREDIENTS

- 1 apple, thinly sliced
- 1 peach, thinly sliced
- 12 Green grapes, seedless
- 2 lime, sliced
- 2 kiwi, sliced
- 1 cup berries (blackberries, strawberries, blueberries)
- 1 orange, thinly sliced
- 3 ounces Grand Marnier, or Cointreau
- 750 ml. dry white wine (1 bottle) - Kosher wine can be used for Passover
- 1 Tablespoon powdered sugar, optional
- 2 Tablespoons Brandy, optional
- 750 ml. Prosecco, Cava, or sparkling water (1 bottle or 26 ounces), very cold

INSTRUCTIONS

- Prep all the fruit. Set some aside for the glasses and as garnishes
- Place all the prepared fruit in a large pitcher
- Add Grand Marnier (or Cointreau) and white wine. Add powdered sugar and brandy, if using, and mix everything gently together with a large spoon
- Chill in the refrigerator for 4 hours - 24 hours
- Add ice and the reserved fruit to serving glasses
- Just before serving, add the Prosecco or Cava (or sparkling water) and mix together with a large spoon
- Garnish and serve

NOTES

- Don't add the sparkling wine/water until just before serving to make sure the sangria is bubbly
- Adding the powdered sugar is optional, depending on how sweet your fruit is or how sweet you want the sangria
- Substitution ideas:
 - Mix it up with a variety of fruits! Here are some other ideas:
 - Nectarines
 - Mango
 - Blood oranges
 - Pineapple slices
 - Watermelon (add this at the end so it doesn't get too mushy)
 - Grapefruit
 - Add peach schnapps or triple sec in place of the orange liqueur
 - Use flavored bubbly water to give it added fruitiness