



White Sangria

NIBBLEDISH CONTRIBUTOR

Ingredients

- white wine - raspberries - strawberries - white peaches - juice and rind of a lemon - 3 tbl sugar - honey and/or English Mead - club soda or seltzer

Instructions

This is a GREAT summery drink. Very refreshing and it's a must have for any picnic in the park. 1. Dump the white wine into a pitcher or large container. I like to use New Zealand whites (Sauvignon Blanc) because they are usually dry and acidic, but fruity which lends itself well to this drink. 2. In a separate bowl, juice a lemon, combine with sugar and then mix with the wine. Add approx. 1 cup of club soda (or seltzer) and 1 cup of English Mead (or if you can't find any mead, use about 2 tbl of honey). To help speed the process of dissolving the sugar and/or honey, I add some hot water and mix well with a fork. 3. Put in fresh raspberries, hulled and halved strawberries, sectioned white peach (you can leave the skin on, but make sure you wash and dry it well to remove excess fuzz) and lemon rind. Fresh fruit is better than frozen as the frozen ones may dilute the mixture too much. The strawberries will plump up a bit so make sure your container is big enough. I cut around the lemon rind to make it into a corkscrew-like shape. 4. Let soak for a few hours in the fridge and then serve. Save some fruit for garnish.