



Red Lobster Cranberry-Apple Sangria

NIBBLEDISH CONTRIBUTOR

Ingredients

* 4 oz. canned cranberries, pureed * 1 bottle of Chardonnay * 1 bottle of White Zinfandel * 2 oz. Tuaca liquor * 1 mini-bottle (approximately 1 2/3 oz.) of Sour Apple Pucker * 1 mini-bottle (approximately 1 2/3 oz.) of Triple Sec * 4 oz. cranberry juice * 2 oz. orange juice * Orange wedges and green apple chunks for garnish

Instructions

Preparation: 1. Place the canned cranberries in a blender and puree for approximately 4-5 seconds. The mixture should not be totally smooth. Measure out 4 ounces. 2. In a two-quart container or pitcher, combine all the ingredients. 3. Stir well and store in refrigerator until ready to serve. 4. Serve approximately 6 ounces of the beverage over ice in a tall glass. Garnish with a fresh skewer of fruit using the orange wedges and green apple chunks.