

# White Wine Peach Sangria

**Author:** Jodi Hoffmann

**Category:** Cocktail

**Servings:** 8

**Preparation Time:** 20 min

**Cooking Time:**

## **Note before you start:**

You may choose any fruit you have on hand for this sangria in addition to the sliced peaches. For keeping the sangria cold, I typically put my berries (in this case the blueberry and raspberries) on a plate and put them in the freezer until serving time. In pro lingo this is called IQF (individually quick frozen).

## **Ingredients:**

- 2 cups of reduced sugar lemonade (I used one from Trader Joe's)
- 1 cup of peach schnapps
- 1/2 cup of Cointreau or Triple Sec
- 1-750 mil bottle of Sauvignon Blanc white wine
- 1 peach sliced
- 1 cup of diced pineapple
- 1/2 cup of blueberries
- 1/2 cup of raspberries

### **Step 1:**

the raspberries and the blueberries on a plate and place in the freezer until you're ready to serve the sangria. This helps to keep your sangria cold. This step is optional of course if you're not using these berries.

### **Step 2:**

Place all the ingredients (except the frozen berries if using) into a pitcher and mix. Keep chilled until ready to serve.

### **Step 3:**

When ready to serve, add the frozen berries to the pitcher and mix gently. Spoon some of the fruit into each glass and then fill with ice, and pour the sangria over the ice.

**Buon Appetito!**

**Crafting A Blissful Bungalow, LLC**



**Jodi.Hoffmann@craftingablissfulbungalow.com**