

# SPICED SANGRIA

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Crafted to perfection, a Spiced Sangria invites you to slow down, savor the moment, and relish in the layers of flavor that unfold.

## *Ingredients:*

- 1.5 cups apple cider or substitute non-pasteurized apple juice or hard apple cider
- Rind of one lemon cut into strips
- 1 green apple sliced thin
- 1/4 cup honey
- 1 bottle light red wine
- 2 cinnamon sticks
- 5 cloves
- 1 star anise
- 1/4 cup brandy or vermouth

## *Instructions:*

1. In a large pitcher, combine the apple cider, lemon rind, sliced green apple, and honey. Stir well to dissolve the honey.
2. Pour the entire bottle of light red wine into the pitcher.
3. Add the cinnamon sticks, cloves, and star anise to the mixture. Stir gently to combine.
4. Incorporate the brandy or vermouth into the mix, giving it a good stir.
5. Refrigerate the sangria for at least 2-4 hours, or ideally overnight, to allow the flavors to meld.
6. Before serving, give the sangria another gentle stir to ensure the spices are well-distributed.
7. Serve the spiced sangria over ice in glasses, making sure to include some of the fruit slices.
8. Optionally, garnish each glass with an extra cinnamon stick or a twist of lemon peel.