

Peach Blueberry Sangria

3 ripe, yellow peaches, sliced

1 cup fresh blueberries

2 bottles wine (I recommend Merlot for red, or a Riesling for white)

1 cup brandy

1 cup frozen raspberries

2 oranges, sliced

2 apples, cubed

***Optional:* 1 bottle Lemon Perrier (for a splash to top it off if you like a little bit of fizz!)**

Preparation time: 5 minutes

Steep time: 4-12 hours

Yields: mucho sangria (serves however many people want to partake in two bottles of wine and a bit of brandy.)

1. In a large pitcher or vase, muddle (aka- smush with a large wooden spoon) the sliced peaches and fresh blueberries together with 1/2 bottle of the wine. Pour in brandy and frozen raspberries. Stir. Then add the rest of the wine, oranges, and apples.
2. Cover, and place in the refrigerator. Let steep for anywhere from 4 to 12 hours, depending on how “infused” you want your sangria (and subsequently fruit for eating afterwards) to be.
3. To serve, pour over ice into glasses, top with a splash of Lemon Perrier, if you like bubbles, and enjoy!