



Special Sangria by Omar Allibhoy

Servings 6

1 orange
A lemon
1 peach, pitted and sliced
1 pear or apple, cored and roughly chopped
200 grams granulated sugar
200 ml water
200 ml brandy
200 ml triple sec
¼ cinnamon stick
200 grams strawberries, halved
Ice
1 bottle Spanish red wine
500 ml sparkling lemonade

Cut the zest off the lemons and oranges in strips and place in a 2 quart sauce pan. Then cut away all of the remaining pith and slice into segments. Add to the pan. Add the sugar, water, cinnamon, peach, apple or pear, brandy and triple sec and bring to a boil. Reduce heat and simmer for 1 minute. Remove from heat and add the strawberries. Let cool then chill in the refrigerator. To make the sangria, fill a gallon pitcher 1/3 with ice, then add fruit mixture to fill halfway. Add the bottle of wine then finish with the lemonade and stir.