

SPARKLING NECTARINE SANGRIA

(this can also be made with peaches, but I am an anti-fuzz kind of person, so prefer nectarines)

INGREDIENTS

1 cup of water
1/3 cup packed brown sugar
3 ripe nectarines, peeled, pitted and cut into chunks
2 1/2 cups chardonnay
1/2 cup triple sec
1 bottle sparkling wine (prosecco, cava or sekt)
For garnish, additional nectarine slices, mint or berries

DIRECTIONS

Combine water and brown sugar in a pan over medium heat. Bring to a boil until the sugar is completely dissolved. Let cool.

Peel, pit and cut up 3 nectarines. In a blender or food processor, puree nectarines and syrup mixture until smooth. Add chardonnay and triple sec and stir to combine. Strain mixture through a cheesecloth-lined sieve. Discard solids. Chill for 2-3 hours.

In a pitcher, combine nectarine mixture and bottle of sparkling wine. Garnish with berries, mint leaves or additional nectarine slices.