

PEACH MANGO PINEAPPLE WHITE SANGRIA

INGREDIENTS

1 bottle chardonnay
1/3 cup elderflower liquor (St. Germain)
1/3 cup vodka
1/4 cup agave
1/3 cup pineapple juice
1/2 cup mango chunks (fresh or frozen)
1/2 cup pineapple chunks (fresh or canned)
1/2 cup peaches (fresh or canned)
limes slices to garnish (optional)

DIRECTIONS

Combine wine, St. Germain, vodka, pineapple juice and agave syrup in a large pitcher and stir until combined (may take a bit of stirring with the agave). Add the remaining ingredients, stir, and refrigerate until chilled. Serve over ice with plenty of the alcohol-infused fruit.

Note: Flavors marry and mellow as time elapses. Sangria gets better 8 to 24 hours later, similar to spaghetti sauce. You can (and should) make this a day ahead of time for a party or event if time and planning permits. I have successfully stored leftover sangria in my refrigerator for up to one week (if it lasts that long). Double, triple, or quadruple the recipe if making for a larger gathering or crowd!