

HOLIDAY SPICE SANGRIA

INGREDIENTS

1 bottle of Pinot Grigio

1 20-oz of lemon lime soda (Sprite or 7Up)

3/4 cup spiced rum such as Capt. Morgans, Goslings or Cracken

3 cups assorted sliced fruits (I used apples, oranges, cranberries, and grapes)

1/4 cup spiced simple syrup (1 cup water, 1 cup sugar, 1 tablespoon pumpkin pie spice)

DIRECTIONS

First make your simple syrup. Combine water and sugar and a small saucepan over medium heat. Bring to a boil, stirring, and let simmer and 3-5 minutes. Remove from the heat and add in the pumpkin pie spice. Let cool completely.

For the sangria, finely dice your apples and slice oranges. If your cranberries and grapes are particularly large, cut in half.

Combine wine, soda, spiced rum and simple syrup in a large pitcher. Add in fruit and chill for at least 1 hour. Serve cold.