



## Halloween Sangria

Why should the kids have all the fun?? Forget candy bars — offer this treat to your Adult Hobgoblins! This Sangria is an easy, boozy punch to make and serve.

### Ingredients

- 1 Orange, sliced thinly into rounds (divided, ½ reserved)
  - 1 lemon, sliced thinly into rounds
  - 1 lime, sliced *thinly into rounds*
  - 1 bottle of *Domaine Cheveau Beaujolais-Village 2021*
  - 1 1/2 C *Remy Martin VSOP Cognac* (or other brandy)
  - 1 can of Ginger Ale
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- Frozen grapes (for eyeballs!)
  - Colored sugars for rimming glasses
  - 1 Cinnamon stick, plus extra for garnish
  - Sprigs of “Black Pearl Peppers” for garnish

### Preparation

- Combine lime, lemon and ½ of the orange slices, in a glass container; add the brandy and a cinnamon stick. Pour in the wine and stir gently to combine.
- Refrigerate for at least 2 hours or as long as overnight.
- When ready to serve, add the can of ginger ale and stir gently with a spoon.
- Place the colored sugars on a plate and rub an orange slice around the rim; dip the rim of each glass in the sugars, coating well.
- Add frozen grapes, reserved orange slices and fill with Sangria.
- Garnish with a cinnamon stick and a sprig of “Black Pearl” Pepper.

*Wine and liquor prices are approximate and available at most local wine shops upon request.*

### ***Cheers,***

Sue McNamara CS, CSW

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