

# 12's Holiday Sangria

## Ingredients:

- Bottle of "12" wine
- Sparkling Apple Cider
- 2 Oranges
- 2 Apples
- Box of cranberries (the more cranberries the better)
- Sugar
- Cinnamon sticks
- Anise stars
- Ice

## Cranberry Cinnamon Sugar Water (Prep 30 minutes before)

- In pot, pour in 2 cups of water and let it heat till boiling
- Once boiling, add handful of cranberries, 3 cinnamon sticks, and one star of anise
- Then add ½ cup of sugar and stir this dissolved
- Take pot off heat and cover with a lid to keep in the steam
- Let sit for 10 minutes then place in the fridge to cool down more

## Holiday Sangria

- Prep your apples and oranges
  - Slice both apples into thin circles where the core is in the center of the circle
  - Peel one orange and set aside orange peels, then cut in half
    - This orange will be used for its juice so don't worry about it not having its skin
  - Slice the remaining orange the same way as the apple
- Fill a pitcher with ice halfway
- Place apple and orange slices in pitcher (as many as desired)
- Squeeze the orange halves over ice
- Now depending on the size of your pitcher
  - ½ parts 12 wine
  - ¼ parts sparkling apple cider
  - ¼ parts sugar water
- Stir and taste! Add more sparkling apple cider to get desired taste
- Garnish with cinnamon sticks, stars of anise, and apple and orange slices

ENJOY!