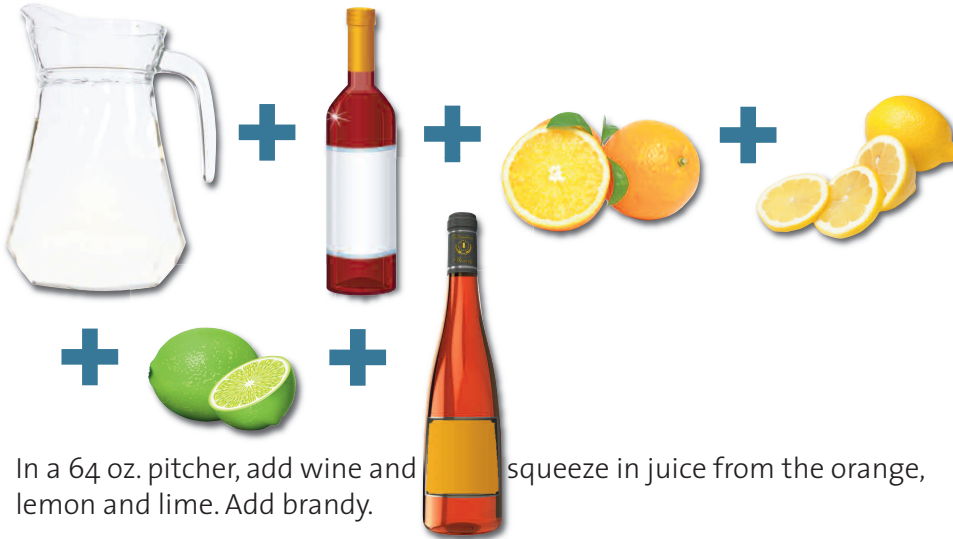




Drinks by the pitcher • Sangria recipe • 8 servings

Using **Domino® Foodservice Simple Syrup** or **Agave Nectar**

step one



In a 64 oz. pitcher, add wine and brandy. Squeeze in juice from the orange, lemon and lime. Add brandy.

YOU WILL NEED:

- 64 oz. pitcher
 - 1 750 ml bottle of red wine (see below)
 - juice from 2 oranges
 - juice from 1 lemon
 - juice from 1/2 lime
 - 1/4 cup brandy
- Choose one sweetener:**
- 3/4 cup Simple Syrup
 - OR**
 - 1/2 cup Agave Syrup
 - 1 apple, sliced with peel
 - 1 orange, sliced with rind
 - 1 liter lemon-lime seltzer
 - ice

step two

Add sweetener.



3/4 cup Domino®
Foodservice Simple
Syrup recipe

OR



1/2 cup
Agave Syrup

step three



Add fruit slices and stir, slightly crushing some of the fruit to increase flavor. Add seltzer and ice; mix well.

Red wine: You can use Cabernet Sauvignon, Merlot, Rioja reds, Zinfandel or Shiraz.

For a **White Wine Sangria**, substitute dry white wine for the red. You can use a Riesling, Albarino, Chablis, Gewurztraminer, Pinot Gris, Chardonnay or Sauvignon Blanc.