

strawberry and peach *rosé sangría*

Like patios and cocktails, peaches and strawberries are a match made in heaven. This sangria recipe is equally perfect for summer evenings by the pool or fall nights by the fire.

A SPANISH STAPLE

Yields 8 cocktails

INGREDIENTS

- 1 pt. fresh strawberries, stemmed and quartered
- 3 peaches, unpeeled, pitted, and sliced
- ½ cup loosely packed fresh mint leaves
- ⅓ cup orange liqueur (such as Cointreau)
- 1 bottle dry rosé
- 2 cups sparkling water

INSTRUCTIONS

1. Stir together strawberries, peaches, mint leaves, orange liqueur, and wine in a large pitcher.
2. Cover and refrigerate for 3-12 hours to allow flavors to blend.
3. When ready to serve, add sparkling water and stir to combine.
4. Serve over ice and garnish with a sprig of mint.

