



LORETTA'S SECRET RECIPE SANGRIA

INGREDIENTS

30 cherries - pitted
(or if out of season use bottled morello cherries)
4 peaches - cut into segments
2 unwaxed oranges - juiced and peel removed
3 star anise
4 whole cloves
1 x cinnamon stick
3 tbsp brown sugar
1 x 750ml bottle red wine -
we suggest **To Pimp a Butterfly Shiraz Mataro**
100ml Brandy
100ml Cointreau
400ml soda

PROCEDURE

You need to start making your sangria the day before you want to Fiesta!
Begin by mixing together the cherries, peaches, orange juice and peel, spices and sugar.

Cover and leave to marinade in the fridge for 12 hours.

Next day; stir in the wine, brandy, Cointreau and soda. Pour the sangria into a jug with some ice, and give it a good stir. Make sure that everyone gets some of the macerated fruit in their glass.

ENJOY!