



Makes: 4 servings

Prep Time: 10 minutes

Total Time: 10 minutes plus chill time 4 hours



Ingredients

Sangria:

- 1 small honeycrisp apple
- 3/4 cup fresh cranberries
- 2 cinnamon sticks
- 2 star anise pods, optional
- 1 bottle of red wine (I use a red blend but use whatever you prefer)
- 1 cup apple cider or juice
- 1/2 cup Cointreau
- 1 small orange, thinly sliced

For Serving:

- Cinnamon
- Turbinado sugar
- Ice
- Rosemary Sprigs

Instructions

Cut the apple in rings through the equator (not from stem to bottom). Cut each slice in half or quarters, depending on the size of the apple. You may have to pick out a few seeds.

Place the sliced apples, fresh cranberries, cinnamon sticks, and star anise pods into the bottom of a large pitcher. Next, pour the wine, apple cider, and Cointreau into the pitcher. Gently stir. Tuck the sliced oranges into the pitcher. Cover and refrigerate overnight or for a minimum of 4 hours.

Serve in cinnamon-sugar rimmed wine glasses filled with ice. Garnish with rosemary sprig.

Recipe from The Defined Dish