Spiced Holiday Sangria

Makes: 6 servings
Prep Time: 20 minutes Cook Time: 5 minutes
Total Time: 25 minutes plus chill time 4 hours

Ingredients

Spiced Simple Syrup:

- 1/4 cup granulated sugar
- 1/4 cup water
- 4 cinnamon sticks
- 2 star anise
- 10 cardamom pods
- 10 whole allspice

Sangria:

- 1 Granny Smith or Honeycrisp apple, diced into 1-inch cubes
- 1 Anjou Pear, diced into 1-inch cubes
- 1 red plum or persimmon, diced into 1-inch cubes
- 1/2 Navel orange, cut in 1/2-inch slices
- 750 milliliter bottle Spanish red wine, such as Tempranillo
- 1/2 cup apple brandy
- 1/2 cup pear brandy (if you can't find it, double up on the apple brandy)
- 2 cup sparkling apple cider
- 3 fresh rosemary sprigs, for serving

Instructions

Spiced Simple Syrup:

Combine all ingredients in a small saucepan and bring to a boil over medium heat.

Once the sugar has dissolved and the syrup is boiling, turn off the heat. Let it cool for 10 minutes before straining through a fine mesh sieve.

Sangria:

Add diced apple, diced pear, diced plum, and orange slices to a large pitcher.

Top with red wine, both kinds of brandy, sparkling apple cider, and spiced simple syrup. Stir to combine.

Chill for at least 4 hours and up to 72 hours before serving. Garnish with rosemary sprigs.