



# Summer Peach White Sangria

Makes: 4 servings

Prep Time: 10 minutes

Total Time: 10 minutes

## Ingredients

### For the Sangria:

- 3 peaches, pitted and sliced
- 1 small orange, thinly sliced into rounds or half-moons
- 1 lime, thinly sliced
- 1 cup raspberries, sliced strawberries, or a combination of both
- 1/4 cup fresh mint leaves, plus additional mint for garnish
- 1 bottle (750 mL) dry white wine, such as Pinot Grigio or Sauvignon Blanc
- 1/4 to 1/2 cup orange liqueur, such as Cointreau or Grand Marnier
- 1/2 cup water
- 1/4 cup simple syrup or peach schnapps
- Ice, for serving

## Instructions

### Combine the Ingredients:

In a large pitcher, combine the peaches, orange, lime, berries, and mint leaves.

Pour in the white wine, 1/4 cup orange liqueur, water, and simple syrup or peach schnapps.

Stir well to combine.

### Adjust the Flavor:

Taste the sangria and add additional orange liqueur if you'd like a stronger cocktail.

### Chill:

Cover and refrigerate overnight. This resting time allows the fruit to infuse the wine and develops the best flavor.

### Serve:

Fill glasses with ice and pour the sangria over the top. Garnish with fresh mint and additional fruit, if desired.

### Chef's Notes:

- For the freshest appearance, reserve one sliced peach and add it just before serving. The peaches that sit overnight will flavor the sangria beautifully but may darken slightly.
- A crisp, dry white wine works best. Pinot Grigio and Sauvignon Blanc are both excellent choices.
- The sangria can be prepared up to 24 hours in advance for maximum flavor.
- For a sweeter cocktail, use peach schnapps in place of simple syrup.

*Inspired by a recipe from Love & Lemons*