

Strawberry Sangria

Sweet strawberries are the star here, permeating every sip of this enticing sangria. Choose brightly-colored, plump berries that still have their green caps attached. Store in the refrigerator (preferably in a single layer) in



BY BETTER HOMES AND GARDENS



Makes: 8 servings
Serving Size: 8 ounce
Prep: 25 mins
Chill: Up to 24 hrs
Cool: 2 hrs

Ingredients

- 8** cups fresh strawberries, trimmed and halved
- 2/3** cup sugar
- 1/2** cup water
- 1** 750 milliliter bottle white wine such as Sauvignon Blanc or Pinot Grigio
- 1** cup sliced fresh strawberries
- 2** cups sparkling water, chilled
- 1** orange, sliced

Directions

1. To prepare syrup, in a large saucepan combine trimmed and halved strawberries, sugar, and water. Bring just to boiling, stirring to dissolve sugar. Remove from heat. Cover; cool to room temperature.
2. Press mixture, a little at a time, through a mesh sieve; discard solids (you should have about 3 cups syrup). In a 2-quart pitcher, stir together the syrup, wine, and sliced strawberries. Cover and chill up to 24 hours.

3. Before serving, stir in the sparkling water. Serve in glasses with orange slices.

Nutrition Facts (Strawberry Sangria)

Per serving: 188 kcal cal., 0 g fat (0 g sat. fat, 0 g polyunsaturated fat, 0 g monounsaturated fat), 0 mg chol., 14 mg sodium, 32 g carb., 3 g fiber, 25 g sugar, 1 g pro. Percent Daily Values are based on a 2,000 calorie diet



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