

Sangria

- 2 cups triple sec
- 2 cups peach schnapps
- 1 bottle Manischewitz wine
- 2 cups apple juice
- 2 pears
- 2 small apples
- 1 lemon
- 3 blood oranges or regular oranges
- 4 cinnamon sticks
- 1 tablespoon of whole cloves

You can adjust the ingredients to your tastes. Cut up the fruit and put it in a 1 gallon pitcher. Add the cinnamon sticks and cloves. Pour in the entire bottle of wine then add the other liquids. Cover and refrigerate for at least 24 hours preferably 2 – 4 days. After sangria has sat drain it with a colander into a bowl to remove the fruit and spices. Transfer the drained sangria back to 1 gallon pitcher and enjoy!