



WHITE SANGRIA

10 MINUTES
plus chilling

This white sangria, our adaptation of Janet Mendel's Manchegan white wine cooler from "Cooking from the Heart of Spain," is light, refreshing and relatively low in alcohol, making it a great choice for summer sipping. You might expect a base of Spanish wine, but we

preferred Portuguese white vinho verde, an inexpensive young wine with citrusy notes and bright acidity. If you can't find white vinho verde, a dry pinot gris or un-oaked chardonnay would work, too. This recipe can easily be doubled to serve a crowd.

Don't worry, the sangria won't taste of celery. Odd ingredient though it may seem here, the celery adds a subtle savoriness that keeps the sweetness in check. Also, don't add the citrus slices until just before serving. If added with the basil and peaches, they will lose their texture and their pith will turn the sangria slightly bitter.

INGREDIENTS

¾	CUP WHITE SUGAR
8	LARGE BASIL LEAVES
1	750-MILLILITER BOTTLE WHITE VINHO VERDE WINE, CHILLED
2	LARGE CELERY STALKS, CUT ON DIAGONAL INTO 1-INCH PIECES
2	2-INCH CINNAMON STICKS
2	TABLESPOONS LEMON JUICE, PLUS ½ LEMON, THINLY SLICED
3	TABLESPOONS ORANGE JUICE, PLUS ½ ORANGE, THINLY SLICED
1	PEACH OR NECTARINE, HALVED, PITTED AND SLICED
2	CUPS CHILLED SODA WATER
	ICE, TO SERVE

DIRECTIONS

In a large pitcher or punch bowl, stir together the sugar, basil and wine, lightly bruising the basil, until the sugar dissolves. Stir in the celery, cinnamon, orange and lemon juices and the sliced peach. Cover and refrigerate for at least 1 hour or up to overnight. Just before serving, stir in the orange and lemon slices and soda water. Serve over ice.