

## ***Bob's Purty Good Sangria*** (*Yields a full gallon after thorough samplin'*)

Note: The term "bottle" in this recipe refers to a vessel 28-32oz. Capacity. The difference between a fifth and a quart will likely be insignificant in the finished product.

### **Put into a 12qt. Container:**

**3 ltr jug of red wine** (Carlo Rossi's Paisano is nice *and cheap*)

**1 bottle Cold Duck**

**1 pt Vodka or Gin**

**1 bottle Orange soda**

**1 bottle Fresca** (may sub lemon-lime)

**2 ea.** (cut into ¾" wedges)

**Apples, Oranges, Lemons, Bananas, Pears, Peaches, Kiwis**  
or any other fruit that sounds appealing.

**3 cups sugar**

(Don't panic when you pour the sugar in. It always does that)

**Stir well, Let sit overnight. Sweeten further if necessary.**

Serve over ice.

Making Sangria is a little like making chili. It is an extremely personal and perhaps even spiritual experience. Feel free to play with the quantities and ingredients once you've made a batch. This recipe is intended as a guide to get you started. I used this particular recipe December 23, 1979 and liked it well enough to write it down, but haven't made it *exactly* the same twice. So don't be afraid to experiment. It's half the fun and I don't think there IS a *wrong* way to do it. Two cautions: Use a fairly dry red table wine as a base and don't over-sweeten when you make it up (it will get sweeter overnight as the fruit flavors blend in)

Enjoy,

Bob

## **Rob's 30th Birthday Sangria**

- 4- 3 ltr btls of Carlo Rossi Paisano
- 2- 2 ltr btls "house brand" Orange Soda (A+, I think)
- 2- 2 ltr btls "house brand" Lemon-Lime Soda
- 1- 2 ltr btl Fresca
- 4- 750ml btls Andre Cold Duck
- 1- 750ml btl TAAKA vodka
- 2- apples- cored & cubed
- 6- oranges, sliced 1/2 thick, peeled, then cut into wedges
- 6- lemons, sliced & wedged
- 6- bananas, peeled & sliced
- 3- kiwis, peeled and cubed
- 12 cups sugar

## **Sangria - First Oneida Batch**    SEP 27, 2008

10 ltr of Carlo Rossi Paisano

1- 2 ltr btl Orange Soda

1- 2 ltr btl Lemon-Lime Soda

1- 2 ltr btl Fresca

2- 750ml btls Andre Cold Duck

1- 375ml btl vodka

2- apples- cored & cubed

4- oranges, sliced 1/2 thick, peeled, then cut into wedges

2- lemons, sliced & wedged

9 cups sugar (Don't panic when you pour the sugar in. It always does that)

**Stir well, Let sit overnight. Sweeten further if necessary.**

Serve over ice.

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Enjoy,

Bob

## **Sangria Riazor**

- Vino Tinto (dry red table wine)**
- Gaseosa (soda water)**
- Refresco de limon (lemon soda)**
- Triple Seco (triple sec)**
- Vermouth**
- Licor de Mora (Blackberry Liqueur)**
- Azucar (sugar)**

**This isn't truly a recipe, but rather, an ingredient list. The folks at Riazor Cerveceria-Restaurante (Toledo 19, Madrid) were kind enough to share at least *this* much information about their sangria, which Trish and I agreed was some of the best we'd ever tasted. No bite whatsoever and the Blackberry gave it a pleasant and distinctive flavor. You will have to play with the quantities. Some may be inferred from other recipes.**