

## GUASTELLO'S VILLAGE MARKET

# White Wine Sangria

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Serves 6

### Ingredients

1 lime, thinly sliced into rounds  
1 lemon, thinly sliced into rounds  
1/4 cup organic cane sugar (or sub agave, powdered coconut sugar, maple syrup, or stevia to taste // for drier sangria, omit)  
1/4 cup apple brandy (Laird's Apple Jack brand) (or sub brandy, but apple brandy has a subtler apple flavor + smoother, gentler finish)  
1/2 green apple, cored, skin on, chopped into small pieces  
1 ripe peach or nectarine, thinly sliced  
1 cup sliced strawberries  
1 750 ml bottle dry, crisp white wine, chilled (I prefer white table wine from Spain (I liked Alianca brand!) but Sauvignon Blanc adds a nice complexity, and Pinot Grigio works, too)

### FOR SERVING

Ice for serving  
optional: Sparkling water  
optional: Fresh mint

Add lime, lemon, and sugar (or other sweeteners) to a large pitcher and muddle with a muddler or wooden spoon for 45 seconds.

Add apple brandy and muddle again to combine for 30 seconds. Add apple, nectarine, and strawberries and stir to incorporate. Then add wine and stir once more.

Taste and adjust flavor as needed, adding more sweetener of choice for sweetness, lemon or lime juice for acidity, or fruit. Stir to combine.

Add ice and stir once more to chill. Serve as is or with a bit more ice and mint (optional). To dilute the mixture, top off glasses with a bit of sparkling water (optional).

Store leftovers covered in the refrigerator for up to 48 hours, though best when enjoyed within the first 1-2 days.

***Credit: [minimalistbaker.com](http://minimalistbaker.com)***