

Citrus Sangria

INGREDIENTS

1/3 cup sugar
1/2 cup water
2/3 cup lemon juice
1 lemon, sliced
1 orange, sliced
1/2 cup orange liqueur (Grand
Marnier, Cointreau, or Triple Sec)
1 750-ml bottle Californian white wine
330-ml can Limonata

METHOD

Heat sugar and water in a small saucepan until sugar is melted, cool completely and strain. Remove any seeds from lemon slices.

In a large bowl or pitcher add the simple syrup, lemon juice, sliced meyer lemons and orange liqueur. Mash gently with the back of a wooden spoon. Add wine and stir to combine. Refrigerate 1 hour (or up to 1 day). Stir in limonata before serving.

To serve, fill eight glasses with ice and top with Sangria. Garnish with citrus slices.