



BETTER HOMES & GARDENS HOLIDAY RECIPES 2013

“APPLE-CINNAMON WINTER SANGRIA”



MICHAEL WURM, JR.

BLOG: Inspired by Charm, inspiredbycharm.com

ABOUT COOKING: Michael's blog is all about making everyday life more beautiful, from decorating to baking and everything in between.

HIS RECIPE: Apple-Cinnamon Winter Sangria

WHAT'S TO LOVE ABOUT THIS DISH: Sangria gets a winter makeover with the help of cranberries, apples, and a hint of cinnamon. Michael says, "This sangria is perfect for any get-together and combines all of the warm flavors and scents of the holiday season." Even better, it's ready in 15 minutes and can be made up to a day ahead of time. Cheers!

Apple-Cinnamon Winter Sangria

Prep: 15 minutes Chill: up to 24 hours

- ½ cup dried apples
- ½ cup dried cranberries
- ½ cup raisins
- 6 dried apricots, cut into slivers
- ¼ cup brandy
- 2 tablespoons honey
- ½ of a vanilla bean, slit lengthwise
- 1 2¾-inch stick cinnamon
- 1 750-milliliter bottle Rioja red wine or Merlot
- 2 cups club soda

1. In a large saucepan stir together the apples, cranberries, raisins, apricots, brandy, honey, vanilla bean, and cinnamon. Cook and stir until mixture comes to a gentle boil. Remove from heat; cool slightly. Stir in wine. Transfer mixture to a pitcher. Cover and chill for up to 24 hours to blend flavors. Just before serving, remove cinnamon stick and discard. Stir in club soda. Serve in glasses over ice. If desired, using a slotted spoon, spoon some of the fruit into each glass.

Makes 8 (4-ounce) servings.

Per serving: 199 cal., 0 g fat, 0 g chol., 52 mg sodium, 29 g carb., 1 g fiber, 1 g pro.

