

White Sangria

from Cynthia Olcott

2 (750-ml) bottles white Spanish wine,
such as Albarino (Galacia), Viura
(Rioja), Verdejo (Rueda), or Sauvignon
Blanc
1/2 C Spanish brandy
1/4 C Spanish orange liqueur
1 orange, juiced
1/2 C superfine sugar

1/2 C sliced fresh strawberries
1/2 orange, halved and thinly sliced
1/2 lemon, halved and thinly sliced
1/2 plum, pit removed and sliced into
thin wedges
1/2 peach, pit removed and sliced into
thin wedges
1 (10 oz.) bottle club soda , chilled

Combine the wine, brandy, orange liqueur, orange juice, and sugar in a large pitcher and stir until the sugar has dissolved. Add the fruit and stir well to combine. Cover and refrigerate until well chilled, about 2 hours.

Stir in the club soda and serve the sangria in large wine glasses, over ice if desired.