

# Katelyn's Red Sangria



Katelyn Lancaster, Front Office Coordinator, shares one of her favorite recipes for the upcoming summer months. She reminisces about enjoying the drink on a hot summer day out on her patio. Her Red Sangria recipe offers an Under 21 and low-sugar version for everyone to enjoy! Katelyn likes to serve it with finger-food style appetizers, such as a meat, cheese, and nut platter, grilled shrimp skewers, or restaurant style chips with a roasted chipotle salsa. These savory flavors will provide a great salty and smoky taste to complement the sweetness, and not become too overpowering.

## Ingredients

### Regular

2 oranges  
2 lemons  
2 limes  
1 pear  
1 kiwi  
1 cup strawberries  
1 20 oz. can pineapple chunks (and juice)  
\*½ cup sugar  
½ cup orange liqueur  
1/2 cup frozen lemonade concentrate  
2 cup orange juice  
1 cup white rum  
1/3 cup coconut rum  
2 bottles chilled red wine  
¼ cup lemon juice  
\*1 liter lemon lime soda  
2 tbsp. lime juice

### Under 21

2 oranges  
2 lemons  
2 limes  
1 pear  
1 kiwi  
1 cup strawberries  
1 20 oz. can pineapple chunks (and juice)  
\*½ cup sugar  
1/2 cup frozen lemonade concentrate  
2 cup orange juice  
¼ cup lemon juice  
2 tbsp. lime juice  
\*½ liter Lemon Lime Soda  
6 cans of Coconut La Croix

\*For low-sugar version, take out 1/2 cup of sugar and use club soda instead of lemon lime soda

## Instructions

In a large pitcher or bowl, combine the liquid ingredients, frozen concentrate, and sugar.

Slice up the fruit to your liking and float on the surface.

Refrigerate until ready to serve. Pour into a glass and garnish with a fruit wedge.

Makes approximately 25-30 servings.