



CONFERENCE CALL HAPPY HOUR SPECIAL

Sangria by the Pitcher

Submitted by LuAnn DuBolt
Corporate Event Manager

Pick Your Poison

WINE

Red, White or Rosa will work – Make it affordable and medium-bodied. Sangria is not the time to splurge on pricey bottles.

BOOZE

Brandy (or cognac) or Orange Liqueur (such as Cointreau) or a combination of both – If you want a less sweet drink, stick with straight Brandy or Cognac.

CHOP SOME FRUIT

Sangria needs at least two kinds of fruit in it: One citrus and one non-citrus.

CLASSIC COMBO ARE:

Apples and oranges
Peaches, lemons, and raspberries
Pears or plums and oranges
Pineapple and strawberries

MIX AND CHILL

Pour the wine, booze, and chopped fruit into a pitcher and give it a good stir. Refrigerate for at least four hours (and as long as over night).

SERVE OVER ICE, WITH BUBBLES

When you're ready to serve your sangria, add some seltzer to the pitcher and serve over ice. If you want your sangria a little sweeter, use a lemon-lime soda in place of the seltzer.

*A good rule of thumb is to use ½ cup
(4 ounces) of booze per bottle of
wine. If you want a stronger or
weaker drink, adjust accordingly.*