



Noreen's Kitchen

Sparkling White Citrus Sangria

Ingredients

1 bottle 750ml white wine of your choice	2 limes, sliced thin
1 cup vodka	1/4 cup Torani lime syrup
1/2 cup Triple Sec	1/4 cup Torani lemon syrup
1/2 cup lime juice	1/4 cup Torani tangerine syrup
1 green apple, sliced thin	1 liter Club soda or sparkling water
1 lemon, sliced thin	You can sub out 1 cup of granulated sugar for the syrups.
1 orange, sliced thin	

Step by Step Instructions

Add lime juice, Torani syrups, vodka, triple sec and wine to a 2 quart jar or pitcher with a lid. Stir well.

If using granulated sugar be sure to stir well to dissolve.

Add sliced fruit to jar and put on the lid. Give the jar a few shakes to distribute everything.

Place the sangria in the fridge overnight. This is best if allowed to steep for 24 hours but no longer than 48.

Do not allow the fruit to remain in the jar longer than 48 hours.

To serve, pour into a pitcher and add 1 liter of club soda or sparkling water and stir.

Pour over ice and garnish with additional citrus fruit slices and mint springs if desired.