



# BOQUERIA

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# RECIPES | SANGRÍA DE VINO ROSADO

## ROSÉ SANGRÍA

### INGREDIENTS

- 2¼ cups mixed cut fruit; stone fruit and grapes
- 1 oz Triple Sec or any orange liqueur
- 1 bottle dry, pale rosé wine, chilled
- 4½ oz silver tequila, chilled
- 3½ oz cranberry juice, chilled
- 2½ oz pomegranate juice, chilled
- ½ cup of sugar
- ½ cup of water

### PREPARING THE SANGRÍA

#### PREPARING SIMPLE SYRUP

- Bring a ½ cup of sugar and a ½ cup of water to a boil in a small saucepan, stirring to dissolve the sugar.
- Boil for 1 minute, then remove from the heat and let cool completely.
- Refrigerate for up to 1 week.

#### PREPARING THE FRUIT

- Cut the grapes in half and stone fruits into bite size pieces.
- Put the fruit in a container and cover fruit with Triple Sec.
- Refrigerate for a few hours and up to overnight.

### MAKING THE SANGRÍA

- Mix the chilled rosé, tequila, cranberry juice, pomegranate juice, and simple syrup in a large pitcher.
- Refrigerate the mixture until you're ready to serve, for up to 3 days.
- Drain the fruit and divide among serving glasses.
- Top with sangría and serve immediately.