

Smokin' Hot Sangria

Recipe By CHEF ABBY J

SERVES: 6

INGREDIENTS:

- □ 1 bottle rosé
- □ 4 cups watermelon, balled or cut into bite size chunks
- □ 2 cups strawberries, *sliced*
- □ 1 cup cherries, *pitted* (or raspberries)
- □ 2 serrano peppers, thinly sliced
- □ sprigs of fresh mint
- □ ice

DIRECTIONS:

- □ 1. In a large pitcher, combine the fruit, serrano pepper slices and mint.
- \Box 2. Pour the rosé over the top.
- □ 3. Refrigerate until the sangria is chilled and the fruit has absorbed the wine. It is better if it is chilled for a few hours.
- \Box 4. Put ice into glasses.
- □ 5. Add fruit to the glasses and pour the sangria on top. Garnish with leftover mint.

You can use vodka, rum, or make it a mocktail.



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