

# MUSEUM OF FINE ARTS ST. PETE

## Winter Sangria Recipe

For our December Virtual Cocktails & Collection, the signature cocktail is Winter Sangria. Make the drink a couple of hours ahead of time to enjoy during the event. *For a mocktail version, simply substitute white grape juice for the wine and peach juice for the brandy.* Cheers!

### Ingredients:

1 750ml bottle of dry white wine such as Pinot Grigio, Riesling, Chardonnay or Sauvignon Blanc  
¼ cup Peach Brandy (can substitute triple sec)  
2 small lemons sliced  
2 small oranges sliced  
1 sweet apple, quartered, cored & sliced  
1 ripe Bosc pear, quartered, cored & sliced  
Cinnamon sugar

- 1) Combine wine, peach brandy and 3/4 fruit mix and refrigerate for 2 hours.
- 2) When ready to serve, rim glass in cinnamon sugar, add more fresh fruit to the glass, then pour in winter sangria mixture, and enjoy!