



SANGRIA

With all the guest participating in chopping vegetables, grilling, and finally tasting, Paella makes delightful summer party fare. A splash of white or red sangria is the perfect complement to this colorful dish.

Every visitor to Spain is glad that such delicious, cool wine and fruit cups are drunk throughout the country. Sangria can be made with varying alcoholic strengths and a variety of recipes, but invariably the basis of the recipe is a combination of fresh fruit and wine. A typical Sangria should have at least some fresh peaches, lemons, oranges, and apples. These are sliced and placed in a large, specially-lipped jug, and a bottle of local red wine poured over the slices. Ice cubes and soda water or lemonade are added to top up the jug. The quantity of liquid determines the strength of the cup. The spices normally used in punch, especially cinnamon, are often added to give a tangy bite. The best Sangria is always homemade, but it can be bought ready-mixed.

From A Little Spanish Cookbook by Carole Fahy

