

# Summer Fruit Salad Sangria

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Recipe by Ilise Goldberg

## **INGREDIENTS:**

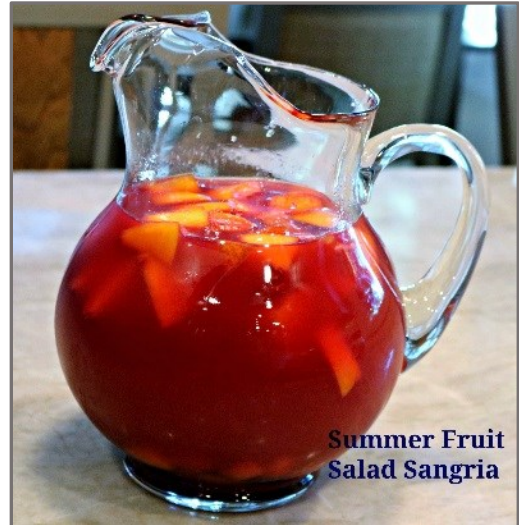
- 1 Bottle Dry Rosé

*Bartender's Note: You can use a dry white wine instead, or if making a double batch feel free to mix and match the wine.*

- 3 ounces Chambord or other berry liqueur
- 3 ounces Peach Schnapps
- 2 ounces Cointreau
- 6 ounces Berry simple syrup (I used Blackberry/Peach and Raspberry. See recipe below.)
- 4 ounces club soda
- 2 ounces orange juice
- 1.5 ounces lemon juice
- 1 large peach - large dice
- 2 plums – large dice
- 2 apricots – large dice
- 1 large orange – large dice
- 1 Cup berries – raspberry and/or blackberry

## **DIRECTIONS:**

- Combine the wine and all other liquid ingredients in a pitcher and mix. Add all fruit except for the berries.
- Cover the pitcher and refrigerate for at least 2 hours and up to 24 hours.
- Serve the sangria over ice (be sure to include some fruit from the pitcher) and garnish with a few fresh berries on top.



### **Berry Simple Syrup:**

- 4 6 oz Containers of Berries (Blackberry or Raspberry)
- 1 Cup of Water
- ½ Cup of Sugar
  - Combine the water and sugar in a pan over high heat until the sugar dissolves.
  - Add the berries and bring to a boil. Reduce the heat to low, and let it simmer for 15 minutes.
  - Once the fruit is nice and tender use a potato masher and mash the fruit to release as much juice as possible.
  - Remove the mixture from heat and allow it to cool completely. Strain the syrup into a container, and store it for up to two weeks in the refrigerator.
  - If making far in advance the simple syrup freezes well – just freeze in ice cube trays.

*Yield: approximately 24 oz of simple syrup*

To make **Blackberry Peach simple syrup** follow the above recipe using 2-3 large peaches and three containers of blackberries as the fruit component.