

# Autumn Sangria

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- ½ C local honey
- ½ C water
- 1 C Fresh cranberries
- 1-2 cinnamon sticks
- 1 bottle of dry Riesling
- Apple, orange, and/or pear
- Optional: ¼ C brandy or orange liqueur, cranberry juice and sparkling water/club soda/champagne

In a small saucepan over medium heat, combine water and honey and stir until fully combined. Add ½ cup of fresh cranberries and simmer until they begin to split or pop to make a simple syrup. Remove from heat and allow to cool.

Wash and dice desired amount of fruit (leaving remaining cranberries whole and/or halved) and combine all ingredients in a large pitcher. If you'd prefer to tone down the sweetness, begin with half of the simple syrup and add more if desired. For a stronger cranberry taste, add a splash of 100% cranberry juice. Stir, cover and let flavors meld in fridge for at least 4 hours and up to 24 hours. Pour into glasses to serve, adding a hefty spoonful of fruit to each glass. Seltzer water can be added right before serving for fizz.

