



## "Wild Hogs Cellars" Peach Sangria

**Servings: 24**

Preparation Time: 45 minutes

*Start to Finish Time: 24 hours 45 minutes*



*The Wine Room at Manalapan features this sangria every year at their annual pig roast. Although vintage wine is "flowing" at the event, the sangria stand has the longest line.*

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|--|-----------------------------------|
| <b>1 4-liter bottle wine, white, preferred: Chablis (such as: Carlo Rossi)(see TIPS)</b> | Combine all ingredients and stir. |
| <b>1 750ml bottle brandy, peach (Leroux is acceptable)</b>                               | Refrigerate overnight.            |
| <b>1 12 fl. oz. can lemonade frozen concentrate</b>                                      |                                   |
| <b>1/2 cup sugar</b>   |                                   |
| <b>1 1/2 cups red grapes, sliced in half</b>   |                                   |
| <b>1 1/2 cups green grapes, sliced in half</b>   |                                   |
| <b>3 each peaches, sliced in half</b>  |                                   |

Wild Hog Cellars, founded in 2004, is a private group of vintners who produce some of the finest wines for their own consumption. The founding fathers of this group developed this remarkably simple recipe as a staple for summer BBQ's and parties. Almost evryone leaves the event with the recipe!

TIP: The wine does not have to be expensive. I use Carlo Rossi Chablis (13.99/gallon on sale).

*Per Serving (excluding unknown items): 276 Calories; trace Fat (2.0% calories from fat); trace Protein; 23g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 10mg Sodium; 18g Total Sugars; 0mcg Vitamin D; 19mg Calcium; 1mg Iron; 202mg Potassium; 40mg Phosphorus. Exchanges: .*



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