



## "Wild Hogs Cellars" Peach Sangria

**Servings: 24**

*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.*



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

Combine all ingredients and stir.

Refrigerate overnight.

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 everyone 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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