

## ***Sangria for a Crowd***

3 Bottles Spanish Garnacha wine

1 C. Brandy

2 ½ C. Orange Juice

½ C. brown sugar

2 oranges, rind on, cut into small pieces

3 ripe peaches or nectarines, stone removed and cut into pieces

2 c. grapes (red or green) washed, stemmed and frozen

Make a simple syrup with the brown sugar and ½ c. of the orange juice by heating them together and stirring until the sugar dissolves. Add the remaining cold orange juice to cool down the simple syrup.

In a large pitcher (or 2) mix the wine, brandy, and OJ/Syrup. Stir to combine. Add the oranges and nectarines. Chill until ready to serve. Just before serving add the frozen grapes. Serve over ice, adding some of the fruit to each glass.