

----- Recipe via Meal-Master (tm) v8.05

Title: Fiesta Sangria  
Categories: Beverages  
Yield: 40 Servings

2	Oranges, thinly sliced	1 1/2 c	Brandy
1	Lemon, thinly sliced	2 bn	Long-stemmed lemon verbena
1	Lime, thinly sliced (opt)		-(mint and lemon balm may
	Fresh seasonal fruits, such		-be added)
	-as seedless grapes, apple	1 pk	Frozen peaches OR
	-slices, pear slices	1 pk	Frozen blueberries
1 ga	Dry white wine		Club soda or champagne
2 c	Grand Marnier		

From "The Herb Garden Cookbook" (Gulf, \$12.95), by Lucinda Hutson. If lemon verbena or lemon balm are unavailable, mint may be substituted.

Place oranges, lemon, lime and other seasonal fruits in a large container. Add wine, orange liqueur, brandy and herbs. Cover and refrigerate at least overnight, or up to three days.

Fill a clear glass pitcher with sangria, adding more freshly sliced seasonal fruits, frozen peaches and/or blueberries and fresh long-stemmed herbs. (Soft fruits such as fresh strawberries or sliced kiwi also may be added before serving.) Pour into wine glasses with a splash of club soda or champagne, a tiny cluster of grapes and a fresh herb sprig.

Makes about 40 4-oz servings. NOTE: Hutson says that if she uses red wine in this punch, she also adds a long stick of cinnamon.

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