



# A SENSE OF SPAIN

## RECIPE



## Traditional Sangria

SERVINGS: 4

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### Ingredients

- 1 bottle of Rioja or other red wine
- 2 oranges and 1 lemon, peeled with rinds reserved
- 1 cinnamon stick
- 3 T. sugar
- 1/2 c. optional soda water

### Directions

1. Dissolve the sugar in a half cup of water over a low flame to create a clear simple syrup. Set aside to cool.
2. Juice lemon and oranges.
3. Combine wine, juice and simple syrup in a clear pitcher.
4. Drop the cinnamon stick and lemon and orange rinds into the pitcher.
5. Let sit at least two hours (preferably overnight).
6. Just prior to serving, add optional soda water and pour over ice.

*Find more recipes like this at [meadowsmuseumdallas.org/a-sense-of-spain/](https://meadowsmuseumdallas.org/a-sense-of-spain/)*