



APPLE CINNAMON SANGRIA SPRITZ

Serving Size: 1 portion

INGREDIENTS

- ¼ oz. simple syrup (1:1 sugar and water - see method)
- ½ oz. Licor 43
- 1 oz. cinnamon-infused E&J Apple Brandy (or apple brandy of choice; see method)
- 1 oz. apple cider
- 1 oz. club soda
- 2 oz. Santa Monica Cava, or Cava of choice
- 3 diced apple pieces, for garnish (more, as needed)
- ground cinnamon, for garnish
- cinnamon stick, for garnish (optional)



APPLE CINNAMON SANGRIA SPRITZ METHOD

1. Add 4 to 5 cinnamon sticks to a bottle of E&J Apple Brandy and allow to infuse for 2 to 3 days in advance of making the sangria.
2. To make simple syrup, combine equal parts sugar and water in a medium saucepan over medium heat (1 cup water + 1 cup sugar = 16 1-oz. servings*); bring to a boil, stirring, until sugar has dissolved. Allow to cool.
3. Combine simple syrup, liquor, apple brandy, apple cider and club soda in a cocktail shaker with ice. Soft shake for 4-5 seconds.
4. Using a cocktail strainer, pour over a wine glass filled with ice to the top.
5. Gently add the Santa Monica Cava to float on top.
6. Garnish with 3 diced apples on a bamboo skewer and dust with cinnamon.

PITCHER METHOD

Serving Size: 4-5

1. Multiply all ingredients by 4.
2. Follow step 2 above, then strain all ingredients into a sangria pitcher.
3. Fill the pitcher with sangria fruit (i.e. diced apples) and ice.
4. Add the Cava on top and do one stir with a mixing spoon.
5. Place one cinnamon stick floating on top as a garnish.
6. Pour into individual wine glasses and garnish with 3 diced apples on a bamboo skewer and dust with cinnamon.

**Refrigerate extra simple syrup in an airtight container for up to a month.*

