

Beverages

Cherry-Peach Sangria

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Servings: 8

Preparation Time: 20 minutes

Start to Finish Time: 8 hours 20 minutes

1/4 cup sugar

1/4 cup brandy

2 1/2 cups Rainier cherries, pitted

1 bottle (750-milliliter) albarino wine, chilled

1 cup club soda, chilled

1 peach, thinly sliced

3 sprigs thyme

1 sprig purple basil (optional)

1 sprig sweet basil (optional)

In a pitcher, combine the sugar and brandy. Stir until the sugar dissolves.

Add the cherries and wine. Chill for eight hours or up to overnight.

Just before serving, stir in the club soda, peach and thyme. Add the sprigs of basil, if desired.

Per Serving (excluding unknown items): 51 Calories; trace Fat (3.1% calories from fat); trace Protein; 9g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 7mg Sodium. Exchanges: 0 Grain(Starch); 0 Fruit; 0 Fat; 1/2 Other Carbohydrates.