

Cherry Sangria with Prosecco

Sundays at the Bellport | May 2005



Prosecco is a fruity, fizzy Italian wine—made from the white Prosecco grape—that is ideal for summer. Mix up a batch of this bubbly sangria for an aperitif. If you can't find Morello cherries, use fresh or frozen tart red cherries for macerating. Spoon a few into each glass.

- 1 LEMON
- 1 CUP BOTTLED MORELLO CHERRIES, DRAINED, OR PITTED FRESH OR FROZEN TART RED CHERRIES
- 1/2 CUP BLACK CHERRY JUICE OR CHERRY JUICE
- 1/2 CUP ORANGE LIQUEUR (COINTREAU)
- 1/4 CUP BRANDY
- 1 750 LITER BOTTLE PROSECCO
- 8 OZ. RASPBERRY-FLAVORED GINGER ALE
- ICE
- MINT SPRIGS

Squeeze juice from the lemon. Combine lemon juice, cherries, black cherry juice, orange liqueur, and brandy in a large covered pitcher. Chill overnight to macerate.

To serve, add Prosecco, raspberry-flavored ginger ale, and ice; stir. Pour into tall glasses and garnish with fresh mint. Makes 8 servings.