

## **Red Sangria** **Spiced Cranberry with Dried Red Chiles, Anise and Cloves**

### **Red Wine Mix**

1 750 ml bottle of Rose Tempranillo  
Half cup of spiced simple syrup (recipe follows)  
3/8 cup of ruby port wine  
3/8 cup of Torres Gran orange liqueur or Cointreau  
3/8 cup of cranberry juice

Combine all ingredients; keep refrigerated until ready to serve. This is the wine base for the sangria.

### **Spiced Simple Syrup**

2 cups of water  
2 cups of sugar  
Half tsp dry red chili flakes  
3 cinnamon sticks  
8 allspice berries  
6 cloves  
3 whole star anise

To make simple syrup: bring all ingredients to a boil while stirring constantly, 15 to 20 minutes. Strain solids from liquid. Discard spices. Set liquid aside, cool completely before using.

### **Macerated Red Fruit Mix**

2 cups fresh cranberries  
2 granny smith apples, cut into small cubes  
Half cup of ruby port wine  
3/4 cup of spiced simple syrup  
3/4 cup of triple sec

To macerate, soak cranberries and apples in spiced simple syrup, triple sec and ruby port wine (at least four hours and preferably overnight). Keep covered and refrigerated until ready to serve. When finished, fruit should be a bit “soupy” from the juices being drawn out.

### **Assemble**

To serve: Fill wine glasses with ice. Scoop 2 tablespoons of the fruit mix and their juices over the ice. Pour wine mix to fill.