



FIFA
WORLD CUP
Qatar 2022

FOX

APPLE CIDER SANGRIA



MAKES 12 SERVINGS

DESCRIPTION

Move over mulled wine, this apple cider sangria is this year's fall cocktail of choice. With notes of cinnamon and the season's best apples, this sangria is the ultimate brunch companion.

PREP

8 hours

COOK

5min.

TOTAL

8 hours

INGREDIENTS

Apple Cider Simple Syrup

1 cup apple cider; ¼ cup granulated sugar

Sangria

750 mL dry white wine; 2 apples, cored and diced; 1 pear, cored and diced; 4 cinnamon sticks; 1 orange; 1 bunch mint; 150 mL calvados cognac or brandy; 750 mL prosecco

SPECIAL EQUIPMENT

Pitcher

PROCEDURE

- 1 – Make the simple syrup: In a small pot over medium heat, bring the apple cider to a boil and let cook until reduced by half.
- 2 – Add the sugar to the pot and continue cooking until the sugar dissolves completely. Remove from the heat and let come to room temperature, then store in the refrigerator in an airtight container.
- 3 – Make the sangria: In a large pitcher, combine the white wine, apples, pear and cinnamon-sticks. Juice the orange into the pitcher and stir to combine. Refrigerate the mixture overnight.
- 4 – When ready to serve, add the apple cider syrup, mint, calvados, and prosecco. Stir to combine and enjoy over ice.



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OFFICIAL BROADCASTER

