

Fruity Sangria

Serves 6

½ cup sugar
½ cup water
1 lemon
1 lime
1 orange
1 1/2 cups rum
1 (750 milliliter) bottle dry red wine
1 cup orange juice, freshly squeezed

In a small saucepan over high heat, combine the sugar and the water. Stir until the sugar dissolves, and bring to a boil. Immediately turn off the heat and place the pan in an ice water bath to cool the syrup.

Slice the lemon, lime and orange about ¼-inch thick. Chill well in the refrigerator.

Chill the rum, wine and orange juice well in the refrigerator.

When ready to assemble, place the citrus slices in a large glass pitcher. Pour in the sugar syrup, rum, wine and orange juice. Stir gently to combine and chill in the refrigerator for at least 2 hours to develop the flavors.

To serve, crush the fruits lightly with a wooden spoon and lightly stir up the wine. Gently stir in the orange juice and serve over ice.

* Optional: serve half sangria and half club soda over ice.