

Tuscan Sangria

Author: Modified slightly from Food & Wine magazine, Oct. 2007



Notes: *Punt e Mes* is an imported bittersweet vermouth. It may be hard to find, so just substitute sweet vermouth. The *Tuaca*, though, is a must. It's a vanilla-scented liqueur.

1. Combine all the liquid ingredients (except the 7-up) and chill together before serving.
2. Add the 7-up, stir, then fill wine glasses half full with ice, and pour in the sangria. Garnish with an orange slice and a cinnamon stick.

750 milliliters red wine, Tuscan type like Sangiovese

3 cups fresh orange juice

3/4 cup Tuaca

1/3 cup vermouth, sweet red

1/2 cup fresh lime juice

1/2 cup limoncello

1/4 cup sugar

12 ounces 7-Up®, or Sprite

Orange slices and cinnamon sticks for garnish

Per Serving (excluding unknown items): 136 Calories; trace Fat (1.8% calories from fat); 1g Protein; 19g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 55mg Sodium.

Exchanges: 1/2 Fruit; 1/2 Other Carbohydrates.

Carolyn T's Tasting Spoons blog:

<http://tastingspoons.com>