



FINCH + FENNEL

Citrus Mulled Sangria

INGREDIENTS:

- 1 Large Pear
- 1 Large Orange
- Cheesecloth, as needed
- 5 Tbsp F+F Mulling Spice Blend
- 1 c Orange Juice
- 3-5 Rosemary or Thyme sprigs
- 1 Cinnamon Stick
- 4 oz Campari or Orange Liqueur
- 1 bottle Dry Red Wine



INSTRUCTIONS:

1. Thinly slice pear & orange, then set aside, reserving some as garnish for each individual glasses, if desired.
2. Create a sachet by cutting a 5-6 inch square of double-layered cheesecloth. Fill with 5 tablespoons of F+F Mulling Spice Blend. Bring together the 4 corners of the cheesecloth sachet & tie with bakers' string, so that the spices are fully contained.
3. Warm orange juice on stovetop, adding sliced pear & orange, rosemary or thyme, cinnamon stick & mulling spice sachet. Simmer gently for 20 minutes, so the flavors meld.
4. Remove from heat and allow to cool.
5. Once cooled add campari or orange liqueur & red wine & stir well. Let sangria completely cool in the fridge.
6. Remove mulling spice sachet & cinnamon stick, and strain. Pour into glasses & serve with reserved fruit & herbs as garnish, if desired.

Enjoy!

