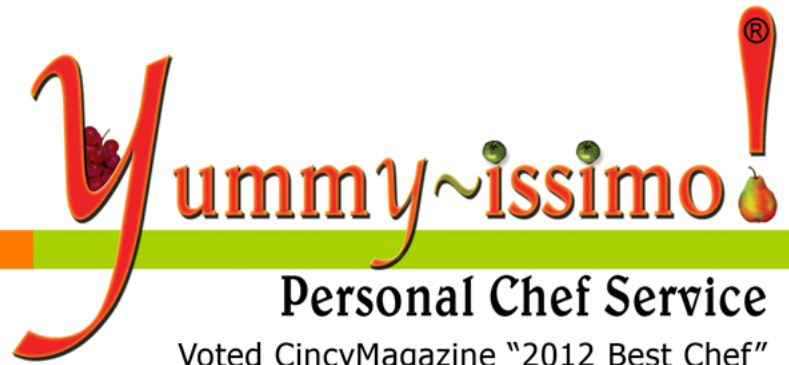


Champagne Peach Sangria



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 12

2c sparkling mineral water

1c peach brandy, cold

1c superfine sugar

2 ~ 750ml bottles champagne

4c assorted blackberries, raspberries and/or peaches

Stir together mineral water, brandy and sugar in large pitcher. Add about 1/2 of the berries to the pitcher. When sugar is dissolved, uncork champagne and gently pour into pitcher and mix well.

Use remaining berries to garnish individual glasses.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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