

Summer Fruit Sangria



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 6

1 bottle Pinot Grigio

1/4c Grand Marnier

2T DeKuyper Peachtree Schnapps

1c fresh orange juice

1/4c pineapple juice

3 oranges, sliced

6 fresh mint sprigs

Mix together all ingredients. Chill and serve with an orange slice on the glass and top with a fresh mint sprig.

Note: you can add any firm fruit that you like – sliced peaches, pitted fresh cherries, sliced apples, sliced lemons or limes, etc. I would not add soft fruits like bananas, mango or strawberries as they will turn mushy in short order.

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



Debbie Spangler ~ Certified Personal Chef

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