



Cranberry & Rosemary Sangria

- 1 bottle Pinot Grigio
- ½ cup white grape juice
- ¼ cup sugar
- 1 cup fresh cranberries
- 3 sprigs of rosemary
- 2 granny smith apples, small dice

In a small saucepan, combine grape juice, sugar and 1 cup of wine; bring to a boil. Add cranberries and cook for 30 seconds. When they begin to pop, they're ready.

Strain cranberries, reserving the wine syrup.

Add rosemary to hot syrup and set aside to steep. In a pitcher, combine remaining wine, blanched cranberries, and apples. It's best to chop the apples right before this step.

Chill in the refrigerator for at least an hour, then add cooled wine syrup. Garnish with candied rosemary, serve and enjoy.