

## *From the recipe files of the Northern Kentucky Herb Society:*

Prepared by Melissa for the wine-tasting on 9/8/2011.

### **Sangrito**

Serves 8.

1 bunch, fresh mint or spearmint  
1 cup, simple syrup  
1 apple, cored & diced  
1 orange, peeled & diced  
crushed ice

1 bottle, Spanish rosé wine  
2 cup, club soda  
1 cup, grapefruit soda (Hansen's recommended)  
3 shots, white rum

In large pitcher, place half of the bunch of mint, add the simple syrup, and muddle them until oil from mint is released.

Add the diced apple and orange and muddle again.

Fill pitcher with crushed ice.

Pour the wine over the smashed ingredients.

Add club soda and grapefruit soda.

Finish by adding the white rum shots and stir.

Pour into glasses garnished with the remaining mint.

[Recipe courtesy of Tassa Hampton]

