

Limoncello Citrus Sangria

(from Northwest Yachting, April 2017)

“For this month's cocktail, we decided to plan with Easter brunch in mind. Few things are made to go with sweet or savory crepes or a pile of waffles quite like white wine sangria in the morning! We offer this Limoncello Citrus Sangria recipe in the daffodil-blossom spirit of those special Pacific Northwest spring mornings. The Vitamin C from the fruit should keep the scurvy away for long distance cruisers, and the minimal prep should be easy for the galley to handle.”

Ingredients

- 1 orange
- 1 pink grapefruit
- 2 lemons
- 1 1/2 cups Limoncello
- 750 mL bottle of chilled white wine (Sauvignon Blanc is recommended)
- 3 cups champagne or sparkling wine

Directions

- Slice the orange, grapefruit, and lemons into quarter-inch slices.
- Combine the white wine, sliced fruits, and Limoncello in a pitcher.
- Refrigerate or put on ice for at least a few hours.
- Ideally, the sangria is left to soak overnight.
- Feel free to garnish with the sliced fruit from the pitcher.