

## Fall Harvest Sangria

*This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at [Ravenouskitchen.com](http://Ravenouskitchen.com) or in her cookbook, *One Pan Whole Family*.*

*Start-to-Finish: 5 Hours*

*Hands-On Time: 10 Minutes*

*Serves 4*

### Ingredients

- 1/2 cup sugar
- 3 sticks cinnamon
- 1 Honeycrisp apple, peeled, cored and sliced
- 1 pear, peeled, cored and sliced
- 1/2 orange, sliced
- 1/2 pomegranate, seeds removed
- 1 bottle Rioja, Tempranillo or Garnacha dry red wine
- 1 cup apple cider
- 1/2 cup brandy



### Instructions

1. Combine sugar with 1/2 cup water in a saucepan and bring to a boil over medium heat. Remove the pan from the heat and add the cinnamon sticks. Allow it to sit for at least 1 hour. Remove the cinnamon sticks and reserve them if not making the sangria right away as the sticks will continue to flavor the syrup.
2. In a large pitcher, combine the reserved cinnamon sticks, cinnamon syrup, apple, pear and orange. Muddle the fruit a bit with a large wooden spoon. Add the pomegranate, wine, cider and brandy. Stir and refrigerate for at least 4 hours for the flavors to blend. Serve chilled with ice if desired.
3. To make a cinnamon sugar rim (which I highly recommend), combine 1 teaspoon ground cinnamon and 1/4 cup sugar on a plate. Moisten the rim of a glass with an orange slice and dip the rim into the cinnamon sugar. Carefully pour the sangria into the glass so as not to disturb the sugared rim. Skewer fruit on wooden sticks and add them to the glasses if you like

*Make-ahead:* I think this sangria is best made the morning of the day you want to serve it.

*Tips for Cutting a Pomegranate:* It's simple to remove the seeds from a pomegranate. Just cut it around its equator, holding one half over a bowl, cut side down, rap it with the handle of a wooden spoon. The seeds should pop out nicely. Discard the shell and use the seeds as directed.