



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

SUMMER STONE FRUIT SANGRIA



Put your feet up, sit on the back patio, and fill yourself a chilled glass of this delicious sangria. Make enough for guests and enjoy a summer evening.



00 HR 00 MINS



Serves 4



Featuring

[J&J Ramos Farms](#)

[Resendiz Farms](#)

[Ken's Top Notch](#)

[Allard Farms](#)

INGREDIENTS

- 8 stone fruits (peaches, nectarines, and/or plums)
- [Stone fruit simple syrup](#)
- 1/2 to 1 piece of citrus, depending on the acidity of the fruit
- 750ml bottle of dry red, white, or sparkling wine, or sparkling water

METHOD

Cut fruit and place in pitcher. Combine wine with simple syrup, to desired sweetness, and pour over fruit. This way, your sangria tastes fruity, but fruit remains firm and edible, not mushy and booze-soaked. Chill (with ice or in the refrigerator) and enjoy.

Keep in mind, the temperature has an effect on how something tastes. For sweet drinks, ice cream, or cookies, the colder it is, the less sweet it tastes