

White Sangria

Joanne Minns

Demographic Analysis Unit (HSP)

1 years of service in DFAIT

Ingredients / Ingrédients

- 2 cups (500 ml) white wine
- 1 oz (30 ml) Triple Sec
- ½ cup (125 ml) apple juice
- 1 cup (250 ml) ginger ale
- Juice of 1 lime
- Juice of 1 lemon
- Sliced fruit and/or berries, fresh or frozen (e.g. lime/lemon slices, kumquat, star fruit, raspberries, strawberries, blueberries, melon balls, etc) – try to add a mix of colours
- 8 mint leaves
- Ice cubes

Instructions

- Combine wine, Triple Sec, apple juice, ginger ale, and lime and lemon juices in a pitcher or punch bowl
- Add fruit and ice cubes
- Stir and serve

My favourite food memory:

An alfresco meal in Upaipur, India. Ambrai is an open-air restaurant set in a sprawling garden on the banks of Lake Pichola. Lit with candles in the evening and with an exquisite view of the Lake Palace reflecting off the water, the ambiance is bested only by the mouth-watering curriesthat make you weak at the knees (for all the right reasons).