

Sangria, Non-alcoholic

by: Kitchn

Ingredients:

- 2 cups boiling water
- 2 black tea bags (or 2 teaspoons loose tea in an infuser; decaf tea is fine)
- 2 cinnamon sticks
- 1/2 cup sugar (cane sugar may be substituted)
- 3 cups pomegranate juice
- 1 cup freshly squeezed orange juice
- 1 medium orange, sliced into thin rounds
- 1 medium lemon, sliced into thin rounds
- 1 medium lime, sliced into thin rounds
- 1 medium apple, cored and cut into 1/2" chunks
- 3 cups carbonated water

Instructions:

1. Pour the boiling water over the tea bags and cinnamon sticks and steep for 5 minutes.
2. Discard tea bags and stir in the sugar to dissolve.
3. In a large jar or pitcher, combine tea, cinnamon sticks, pomegranate juice, orange juice, orange, lemon, lime and apple.
4. Refrigerate for at least 1 hour or preferable overnight.
5. Just before serving, stir in carbonated water.
6. Serve in glasses with ice.

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