

Our State eats

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Spiced Cranberry Apple Sangria

- 1 bottle pinot grigio
- 2½ cups cran-apple juice
- ¼ cup honey
- 1 cup fresh or frozen cranberries
- 1 Granny Smith apple, sliced
- 3 lemons
- Whole cloves for sodding lemon slices
(about 10-30 for each lemon slice)

Pour wine, juice, and honey in a large pitcher. Add nutmeg and stir well to combine. Add cranberries, apples, and lemon slices studded with cloves. Stir gently. Cover and refrigerate at least 3 hours to overnight.



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