

## WHITE SANGRIA MARGARITAS

SERVINGS: 4

ACTIVE TIME: 10 mins

TOTAL TIME: 10 mins

Is there anything more refreshing and satisfying in the summer than a pitcher of margaritas or sangria? Here's a hint: no, no there is not. But wait, what if you combined them into one unforgettable and undeniably delicious beverage? Would you even be able to handle it? Fight back against the heat of summer and turn your old favorites upside down with this "White Sangria" Margarita tonight!

## **Ingredients**

- > 2 cups white wine
- > 4oz. silver tequila
- > 2oz. triple sec
- > 8 10 limes
- > 1 peach
- > 1 plum
- > 1 apple
- > 1 orange
- Kosher salt to garnish, if desired
- > Lots of ice

□ 8 – 10 limes

## Directions

- 1. To make the "White Sangria" Margaritas, begin by cutting the apple, plum and peach into smaller chunks and put them into a blender. Add the juice of the orange along with two cups of white wine (I prefer to use a sauvignon blanc or pinot grigio). Blend until the fruit is completely pureed.
- 2. Pour the liquid over a fine mesh strainer into a pitcher and press on the solids to get all of the juice out. Add the tequila and triple sec and stir. Next squeeze in the juice of half of the limes. Stir to thoroughly combine and then give it a taste. If you feel that the drink needs a little more citrus, squeeze in more lime juice, one at a time. The ratio will depend on how sweet the other fruit is. You are looking for something that is not too sweet but not too tart.
- 3. If desired, pour a ¼ cup of kosher salt onto a small plate. Rub a lime wedge around the rim of a rocks glass and dip the rim into the salt. If you do not prefer salt, skip this step and serve the White Sangria Margaritas over ice in rocks glasses. Garnish with lime or orange wedges.

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Shopping List		
☐ white wine	□ 1 peach	☐ 1 orange
☐ silver tequila	☐ 1 plum	☐ Kosher salt
☐ triple sec	☐ 1 apple	☐ Lots of ice