

SAGE'S SUMMER SANGRIA



PREP: 20 m | **TOTAL TIME:** 8 h | **SERVES:** 4

INGREDIENTS

2 cups frozen, defrosted blackberries

1 cup fresh blackberries

2 to 3 large fresh sprigs of sage leaves

1 bottle (750 ML) dry red wine, such as Shiraz, Cabernet Sauvignon, Merlot, or Pinot Noir

3 to 4 tablespoons agave nectar

¼ cup rum or brandy, optional

extra fresh sage leaves for garnish, optional

DIRECTIONS

1. Add the defrosted, frozen blackberries to a blender. Blend on high until smooth, about 30 seconds.
2. Pass the blackberry juice through a fine mesh sieve to catch the seeds. Use a spatula to help push the blackberry juice along. Add the juice to a large pitcher.
3. Use kitchen twine to tie the sage sprigs into a small bundle. You could also use a large tea ball, but the kitchen twine will work best. Add the sage to the pitcher.
4. Gently add the fresh blackberries to the pitcher. Pour the bottle of wine in the pitcher, and add in the agave nectar and rum/brandy (optional). Use a spatula or wooden spoon to gently stir everything together.
5. Cover and refrigerate for at least 4 to 8 hours.
6. Just before serving give the sangria a gentle stir. Fish out the sage bundle, and set aside. Carefully pour the sangria into your serving glasses. Spoon out some fresh blackberries into each glass. Garnish with fresh sage leaves, if desired. Serve immediately.
7. If there is unused sangria place the sage bundle back into the pitcher and keep the sangria in the fridge. Drink sangria within 48 hours of making.