



## Mad Housewife Sangria (aka a Slutty Mad Housewife!)

This is a delicious spice-infused sangria for the fall. It is pretty strong so watch out. Enjoy!

### Ingredients For The Sugar Syrup:

2 cups water  
1 cup sugar  
4 star anise pods  
1/2 teaspoon black peppercorns  
1/2 teaspoon whole cloves  
Two 3-inch cinnamon sticks

### Ingredients For The Sangria:

One 750-ml bottle of Mad Housewife Merlot  
1/2 cup fresh orange juice  
1/2 cup spiced rum  
1/4 cup brandy  
1/4 cup Cointreau or Triple-Sec  
1 1/2 cups diet Sprite or 7-Up  
2 navel oranges - peeled and sliced into large dice  
1 lime - peeled and sliced into large dice  
1 crunchy apple - cored and sliced in large dice  
1 crunchy pear - cored and sliced in large dice  
ice cubes

### Directions:

#### 1. Make the sugar syrup:

In a small saucepan, combine the water, sugar, star anise, peppercorns, cloves and cinnamon sticks. Bring to a simmer over moderately high heat, stirring to dissolve the sugar. Boil until reduced by one third and slightly syrupy, about 15 minutes. Let the spice syrup cool, then strain into a glass jar.

#### 2. Make the sangria:

Pour the Mad Housewife Merlot into a 3-quart pitcher. Stir in the orange juice, rum, brandy, Cointreau, diet soda and 1/4 cup of the spice syrup; add more syrup if you prefer a sweeter sangria. Add the diced oranges, limes, apple and pear and refrigerate overnight. Serve the sangria in tall glasses over ice. Garnish with a tablespoon of the diced fruit.

Makes about 2 quarts.