

PIRCH[®]

SUMMER GRILLING RECIPES

Grilled Summer Fruit Sangria

Ingredients:

- 2-3 Peaches, Nectarines, Plums, or Apricots (cut in halves or quarters, stones removed)
- 2-3 Lemons, Limes, or Oranges (cut in half)
- 750ml good quality White Wine (Pinot Grigio or Sauvignon Blanc work best) or Rosé, chilled
- ¼ cup Triple sec
- Cherries, Strawberries, Blackberries, Blueberries, Kiwi

Method:

Heat grill and place citrus and stone fruit cut side down. Grill until grill marks appear, but do not burn or overcook fruit. Remove from grill and let cool completely. Cut stone fruit and citrus in smaller wedges if desired. In a large pitcher or jug, place grilled fruit, wine, and Triple sec. Let sit in the fridge for about 2 hours so the flavors develop. Just before serving, add fresh berries or other fruit. Serve chilled in a pretty glass. Cheers!