

Spiced Fireball Sangria with Apples and Citrus

If you love the classic fruity flavors of sangria but want something with a bold twist,

TIME
20 min

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INGREDIENTS

- 1 Granny Smith apple, diced
- 1 orange, chopped
- 1 blood orange, chopped
- 1/3 cup Fireball whisky
- 3/4 cup apple juice
- 1 (750 ml) bottle red wine
- Ice cubes for serving
- Extra apple slices for garnish
- Cinnamon sticks for presentation

DIRECTIONS

- 1.** Soak the Fruit: Place the diced apple, chopped orange, and chopped blood orange in a large bowl.
- 2.** Pour the : Fireball whisky over the fruit and allow it to soak for at least 20 minutes. This helps infuse the fruit with cinnamon spice.
- 3.** Transfer to a Pitcher: Pour the fruit and whisky mixture into a large pitcher.
- 4.** Add the Liquids: Add the apple juice and the entire bottle of red wine.
- 5.** Stir gently until everything is well combined.
- 6.** Chill the Sangria: Refrigerate the sangria for 30-45 minutes before serving.
- 7.** For the best flavor, allow it to chill for 2-3 hours so the fruit fully infuses into the drink.
- 8.** Serve: Pour the sangria into glasses, making sure to include some of the fruit pieces.
- 9.** Add ice if desired and enjoy!

SWAPS & NOTES

Wine selection: A medium-bodied red wine like Merlot, Cabernet Sauvignon, or Pinot Noir works well for this recipe.

Fruit variations: You can add sliced pears, strawberries, or even pomegranate seeds for extra color and flavor.

Apple juice substitute: Try pear juice or cranberry juice for a slightly different twist.

Extra fizz: Add a splash of sparkling water or lemon-lime soda right before serving for a bubbly sangria variation.

TIPS FOR SUCCESS

Use fresh fruit Fresh citrus and apples create brighter flavors than bottled juices alone.

Let it chill long enough The longer the sangria rests, the better the flavors blend together.

Choose a balanced wine Avoid overly sweet wines, since the apple juice and fruit already add natural sweetness.

Serve in a large pitcher or beverage dispenser This makes it easy for guests to help themselves during parties.

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