



## Women of Wine Charities' 2nd Annual Sangria Throwdown—RECIPES

*Proceeds benefit the Houston Area Women's Center*

### "Before The Make-Up"

**a Rosé Sangria by Sean Beck (Hugo's, Backstreet Café) — and the winner of the Throwdown!**

#### Ingredients:

- 1 Bottle of Rosé (Syrah/Grenache Driven. Bolder Style Minimum 12.5% alc)
- 2 ounces of Campari
- 2 ounces of Sacred Heart Coriander Gin (can substitute Beefeater)
- 5 ounces of Pear Juice (Jumex)
- 10 ounces of Peach/Guava/Coconut Drink (Naked Juice Company)
- 3 Passion fruit (Whole & Fresh)
- 5 ounces of Peach/Pear Puree
- 3 ounces of lemon juice (approximately 3 lemons)
- 2 ounces of simple syrup
- Few pieces of thinly sliced jalapeno (Optional)
- 10 sage leaves

#### Directions:

1. In a large glass pitcher or punch bowl combine the wine, liquor, pear juice, Naked Juice, lemon, and peach/pear puree.
2. Cut a silver dollar sized whole around the tip of the passion fruit. Reach in with a small spoon and scoop out every bit of juice and seed, then add into the already mixed juice and wine. If you don't have fresh passion fruit, see note below.
3. Stir in the fresh sliced jalapeno slices. If worried about spice, just remove seeds.
4. Roll sage leaves in hand and add to mixture.
5. The mixture can be made a day ahead of time if you wish to intensify the flavor, particularly the jalapeno and sage. Otherwise make a couple of hours before being served.
6. When serving pour in glass of your choice over ice with a straw.
7. For garnish you can add thin slices of peach, lemon and pear.

*Note: If you can't find fresh Passion Fruit use Ceres. Although to really condense the flavor take 12 ounces of juice and 1 cup sugar and mix in heavy bottomed sauce pan. Bring to a boil and return to a low simmer for 5 minutes. Let cool and store refrigerated. Now you have Passion Fruit Simple Syrup. To use in recipe in place of fresh passion fruit, just mix 6 ounces of this mixture with wine. However now you need to leave out regular simple syrup.*

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## **"Sol y Sombra"**

**by Alba Huerta (Clumsy Butcher, Julep Bar, Pastry War, Trigger Happy)**

*Named after the seating options one can purchase at bullfights – sun or shade.*

Ingredients for one drink:

- 1.5 oz Red Spanish Dry Wine
- .5 oz Pisco Porton
- .5 oz Plum and Anise Honey Syrup
- .5 oz Key Lime Juice
- .25 oz Combier Curucao
- .5 oz Ginger Ale

Carbonated Grapes and Mint Garnish

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## **Railean Rum "Set Sail" Sangria**

**by Kelly Railean (Railean Distillers)**

- 2 1.5 liter bottles red wine (red blend or zinfandel, Texas preferably)
- 1 64 oz carton Orange Juice
- 1 750 ml bottle Railean White Rum
- 1/3 750 ml bottle Paula's Texas Orange Liqueur
- 1/4 750 ml bottle Brandy (nothing fancy)
- 1-2 2 Liter bottles of Lemon-Lime soda (Sprite, 7-up, etc.)

Make sure all ingredients are completely chilled. Mix all ingredients, adding the soda last. For a lighter or fizzier Sangria, use more soda. Serve from a large punch bowl in wine glasses with plenty of ice. Garnish with mixed berries, pineapple rings, mint leaves, and a large piece or two of fresh peeled ginger.

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### **"Let Them Eat Cake"**

**by Laurie Sheddan (Philippe)**

Baste and grill 1 sliced pineapple in brown sugar, lime juice and vanilla. Cut in 1/2" cubes.

Combine & chill in 5-quart container overnight:

4 bottles half-dry Riesling  
16 oz. Domaine d'Esperance Armagnac blanche  
8 oz. Dolin Blanc  
8 oz. Comber Pamplemousse Rose  
2 bar spoons rose water  
Grilled pineapple pieces

Top each 2-ounce serving with Rose Champagne. Garnish with rose petal, gold flake and Pineau des Charentes caviar.

Yield: approximately 100 2-oz. servings.

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### **"Adele's Sangria"**

**by Adele Corrigan (13 Celsius)**

1 bottle semi sweet red wine  
Half bottle semi sweet white wine (riesling)  
3 oz orange rum  
3 oz orange/mango juice  
2 oz cranberry juice  
2 oz simple syrup  
pinch cinnamon  
grated nutmeg

Fresh fruit garnish of orange, strawberries, pineapple

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### **About Women of Wine Charities**

Women of Wine Charities (WOW), founded in 2007, is a peer group network for women working in or associated with the wine industry and also welcoming all women wine lovers. The organization holds several events a year. Women of Wine Charities furthers the common charitable interests of its members through events and educational programs. All donations at our events go to Houston Area Women's Center. Women of Wine Charities is a 501(c)3 not for profit organization. Learn more at [www.wowcharities.org](http://www.wowcharities.org).