

Winter Sangria Mocktail

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Non-Alcoholic Winter Sangria

YIELD: 8, 8OZ GLASSES PREP TIME: 20 MINUTES (+2 HOUR CHILL TIME) COOK TIME: 40 MINUTES TOTAL TIME: 1 HOUR (+2 HR CHILL TIME)

INGREDIENTS:

2 oranges, sliced
2 grapefruits, sliced
1 cup cranberries
16 oz pomegranate juice
1 cup orange juice
2 chai tea bags
2, 12 oz cans grapefruit flavored sparkling water (I used LaCroix)
garnish: anise stars, cinnamon sticks, fresh cranberries

DIRECTIONS:

Preheat oven to 400°F. On a baking sheet, place sliced oranges, sliced grapefruit and cranberries. Bake for 30-40 minutes, or until cranberries burst and caramelize a bit. Meanwhile, boil pomegranate juice and orange juice. Once boiling, pour over chai tea bag. Steep for 5 minutes. Remove tea bags. Add in caramelized fruit and let sit in the fridge for at least 2 hours or overnight. Fill a glass half full of the sangria mix and fill the rest of the glass with grapefruit sparkling water. Garnish with anise stars, cinnamon sticks and fresh cranberries.