



**COOKING CLASSES**  
AT SUR LA TABLE

**FOCUS SERIES**  
**MIXOLOGY**  
**SANGRIA**

WITH SUR LA TABLE CHEF

**MENU:**

**TRADITIONAL SPANISH SANGRIA**  
**WHITE PEACH SANGRIA**  
**FROZEN BERRY SANGRIA**  
**SPARKLING STRAWBERRY-BASIL SANGRIA**

# Ingredient Shopping List

Below is a list of ingredients you'll need to make **the small batch recipes** in this packet. If you would like to make a large batch, please refer to the recipe. Purchase ingredients for all four variations or for only for the recipes you would like to make. Ice is needed for all recipes, please have plenty on hand.

## Traditional Spanish Sangria

- 5 ounces red wine (preferably Spanish)
- 1 ounce brandy
- 1 ounce simple syrup (store-bought or prepare recipe)
- 1 medium orange
- 1 lime
- 2 ounces soda water

## White Peach Sangria

- 2 medium white peaches
- 1 ounce simple syrup (store-bought or prepare recipe)
- 1 medium orange
- 1/4 cup freshly squeezed orange juice
- 5 ounces white wine (such a vinho verde)
- 1/2 ounce triple sec
- 1 ounce brandy
- 2 ounces soda water

## Frozen Berry Sangria

- 8 ounces strawberries fresh or frozen
- 2 fresh strawberries
- 1/2 cup red seedless grapes
- 1/4 cup raspberries or blackberries fresh or frozen
- Ice
- 5 ounces red wine (preferably Spanish)
- 1 ounce brandy
- 2 ounces vodka (optional)

## Sparkling Strawberry-Basil Sangria

- Granulated sugar
- 1/4 cup basil
- 6 ounces fresh strawberries
- 1 lemon
- 6 ounces Cava or sparkling wine
- 2 ounces vodka

# Equipment Needed

## Cutlery

- Chef or paring knife
- Cutting board

## Hand Tools/Gadgets

- Citrus press or reamer
- Mixing bowls (various sizes)
- Measuring cups and spoons
- Liquid measuring cups
- Prep bowls
- Wooden spoon
- Fine-mesh strainer
- Microplane or citrus zester
- Slotted spoon or spider
- Fork or potato masher
- Silicone spatula

## Barware

- Cocktail shaker
- Jigger
- Strainer (optional)
- Wine key or bottle opener
- Wine glasses
- Rocks or old fashioned glasses
- Collins glasses
- Ice bucket (optional)
- Small pitchers or large liquid measuring cups
- Large pitchers (if making large batches)
- Straws

## Appliances

- Blender

## Cookware

- 1 medium saucepan

## Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

### Traditional Spanish Sangria and White Peach Sangria

1. If you are not purchasing simple syrup, follow the below recipe:

#### Simple syrup (makes 3/4 cup)

1/2 cup granulated sugar

1/2 cup water

**To prepare the simple syrup:** To a small saucepan over medium heat, heat water and sugar until the sugar has dissolved and the mixture begins to simmer. Remove from heat and cool completely. Transfer to a jar or container with a tight-fitting lid and chill in the refrigerator.

2. 1 hour prior to class, chill wine and soda water.
3. Wash and dry produce.

### Frozen Berry Sangria

1. 2 hours prior to class, wash produce and freeze 8 ounces strawberries, grapes and raspberries or blackberries.
2. 1 hour prior to class, chill wine.

### Sparkling Strawberry Basil Sangria

1. 1 hour prior to class, chill Cava.
2. Prior to class prepare basil simple syrup, strain and chill until cold.
3. Wash and dry produce.

## TRADITIONAL SPANISH SANGRIA

**Yield:** 2 servings

This well-known punch is sure to please every time. Traditionally made for larger gatherings, this sangria often features decorative molded ice to keep the mixture chilled.

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*5 ounces red wine, such as Rioja or Tempranillo, chilled*

*1 ounce brandy*

*1 ounce simple syrup*

*1/2 medium orange, thinly sliced*

*1/2 lime, thinly sliced*

*2 ounces of soda water, chilled*

**Garnish:** *orange slices, lime slices and fresh mint*

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1. To a small pitcher, add wine, brandy, simple syrup, orange slices and lime slices. Stir to combine. Add enough ice to fill the pitcher 3/4 full. Top off the pitcher with soda water and garnishes, stir to combine.

2. Serve in red wine glasses. Spoon some fruit into the bottom of each glass, top with sangria and garnish with orange and lime slices and mint.

## LARGE BATCH TRADITIONAL SPANISH SANGRIA

**Yield:** 8 to 10 servings

*1 bottle (750ml) red wine, preferably Spanish, chilled*

*4 ounces brandy*

*4 ounces simple syrup*

*1 orange, thinly sliced*

*1 lime, thinly sliced*

*6 to 8 ounces of soda water*

**Garnish:** *fresh seasonal fruit and fresh mint*

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### **Recipe variations:**

- This recipe can be made a day in advance. Mix the wine, brandy, syrup, orange and lime slices together and chill in the refrigerator. When you are ready to serve, top off with the soda water and serve with garnishes. Serve over ice.

## WHITE PEACH SANGRIA

**Yield:** 2 servings

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*2 medium white peaches, divided*  
*1 ounce simple syrup*  
*1/4 cup freshly squeezed orange juice*  
*5 ounces white wine, such as vinho verde, chilled*  
*1/2 ounce triple sec*  
*1 ounce brandy*  
*1/2 medium orange, thinly sliced*  
*2 ounces of soda water, chilled*  
**Garnish:** *peach slices and orange slices*

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1. **To blanch peaches:** Prepare an ice bath. Fill a medium saucepan 2/3 full of water and set over medium-high heat. Bring water to a rolling boil. Score an x on bottom of 1 peach and using a slotted spoon or spider place in boiling water. Boil peaches until skin begins to peel back from flesh, about 2 minutes. Plunge peach in ice bath and cool completely.
2. **To prepare peach purée:** Slice blanched pit in half and remove pit. To the pitcher of a blender, purée peach, simple syrup and orange juice until smooth. Transfer purée to a small pitcher.
3. To pitcher, add wine, triple sec, brandy, 1/2 of a sliced peach and orange slices. Stir to combine. Add enough ice to fill pitcher 3/4 full. Top off pitcher with soda water and garnishes, stir to combine. Serve in wine glass or rocks glasses. Spoon some fruit into the bottom of each glass, top with sangria and garnish with fruit.

## LARGE BATCH WHITE PEACH SANGRIA

**Yield:** 8 to 10 servings

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*3 large white peaches, blanched and pureed*  
*4 ounces simple syrup*  
*8 ounces freshly squeezed orange juice*  
*1 bottle (750ml) white wine, such as vinho verde, chilled*  
*2 ounces triple sec*  
*3 ounces brandy*  
*2 large peaches, thinly sliced*  
*1 large orange, thinly sliced*  
*6 to 8 ounces of soda water, chilled*  
**Garnish:** *peach slices and orange slices*

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## FROZEN BERRY SANGRIA

**Yield:** 2, 10 ounce servings

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*8 ounces strawberries, frozen*  
*1/2 cup red seedless grapes, frozen*  
*1/4 cup raspberries or blackberries, frozen*  
*2 tablespoons granulated sugar, plus more to taste*  
*1/2 cup ice*  
*5 ounces red wine, such as Rioja or Tempranillo, chilled*  
*1 ounce brandy*  
*2 ounces vodka (optional)*  
**Garnish:** *fresh strawberries slices*

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1. To the pitcher of a blender, add frozen strawberries, grapes, raspberries or blackberries, sugar and ice. Blend until smooth. Add wine, brandy and vodka and blend until combined. Taste and adjust sweetness with additional sugar if needed.
2. **To serve:** Transfer frozen sangria to a Collins glasses. Garnish with a fresh strawberry slice.

## LARGE BATCH FROZEN BERRY SANGRIA

**Yield:** 8 to 10 servings

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*2 cups strawberries, frozen*  
*1 cup red seedless grapes, frozen*  
*1 cup raspberries or blackberries, frozen*  
*1/2 cup granulated sugar, plus more to taste*  
*2 cups ice*  
*1 bottle (750ml) red wine, preferably Spanish, chilled*  
*4 ounces brandy*  
*8 ounces vodka (optional)*  
**Garnish:** *fresh strawberries*

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## SPARKLING STRAWBERRY BASIL SANGRIA

**Yield:** 2 servings

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### ***Basil simple syrup (enough for large batch):***

*1/2 cup granulated sugar*

*1/2 cup water*

*1/4 cup loosely packed basil leaves*

*6 ounces fresh strawberries, stemmed and quartered*

*1/4 cup granulated sugar*

*Juice and zest from 1 lemon*

*1 1/2 ounces basil simple syrup, plus more to taste*

*6 ounces Cava or sparkling wine, chilled*

*2 ounces vodka*

***Garnish:*** *sliced strawberries and basil*

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1. ***To prepare simple syrup:*** To a medium saucepan set over medium heat, add sugar and water. Heat until sugar dissolves. Add basil and steep, 30 minutes. Strain simple syrup through a fine-mesh strainer, discarding basil. Transfer simple syrup to a container with a tight-fitting lid and chill in the refrigerator until cold.

2. ***To prepare sangria:*** To a medium bowl, add strawberries, sugar and lemon zest. Using a fork, mash strawberries and stir to combine. Let mixture sit and macerate until strawberries release juices, about 10 minutes. To a pitcher, add macerated strawberries, lemon juice, basil simple syrup, Cava and vodka. Stir to combine. Taste and adjust sweetness with simple syrup. Add enough ice to fill pitcher.

3. Serve in red wine or old fashioned glasses. Spoon strawberries into the bottom of each glass, top with sangria. Garnish with sliced strawberries and basil.

## SPARKLING STRAWBERRY BASIL SANGRIA

**Yield:** 8 to 10 servings

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*1 pound fresh strawberries, stemmed and quartered*

*1 cup granulated sugar*

*Juice and zest from 3 lemons*

*6 ounces basil simple syrup, plus more to taste*

*1 bottle (750ml) Cava or sparkling wine, chilled*

*8 ounces vodka*

***Garnish:*** *sliced strawberries and basil*

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