

Fruity non alcoholic sangria

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Cheers to 15 years alcohol-free!

I'm celebrating with this vibrant non-alcoholic sangria—bursting with fruity goodness and perfect for any occasion.

Want to kick it up a notch? Add your favorite wine, or keep it as is—either way, it's a total crowd-pleaser.

You'll love the tartness of the cranberries paired with the sweetness of fruit juices. A touch of cinnamon brings it all together, making this the perfect non-alcoholic holiday cocktail.

It's colorful, refreshing, and comes together in minutes—just slice, stir, and chill. Whether you're toasting a milestone or just need a festive drink for your next gathering, this sangria fits the moment beautifully.

variations for this fruity non-alcoholic sangria

Looking to switch things up? Here are a few easy ways to customize your sangria:

- For an alcoholic version, substitute the sparkling soda with a bottle of your favorite red wine.
- Try club soda or ginger ale instead of lemon-lime soda for a different kind of fizz.
- The fruits and amounts are totally flexible—mix and match based on your taste or whatever's in season.

With its vibrant flavors and endless customization options, this sangria is the perfect drink for any occasion.

Refreshing, versatile, and easy to make, it's sure to delight family and friends—and add a colorful sparkle to your holiday gatherings. **Enjoy!**

Ingredients

- 1 lemon sliced
- 1 orange sliced
- 1 apple unpeeled and sliced
- 1 cup pomegranate seeds
- 1 cup fresh cranberries
- 2 cups each cranberry +orange+ grape juice
- 1/2 cup lemon juice
- 1/2 cup honey
- A few rosemary sprigs
- 4 cups San Pellegrino sparkling water or lemon-lime soda or your favorite red wine
- 2 cups ice

Instructions

1. Prepare the fruit by cleaning and slicing
2. Add all the ingredients except for the ice to a pitcher and mix to combine.
3. Refrigerate for at least an hour
4. To serve add the ice to chilled glasses pour the sangria over the ice garnish each glass with a rosemary sprig and additional pomegranate seeds. ENJOY!!!!