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Simple Sangria

- 1/2 Cup water
- 1 Cinnamon stick
- 1/2 Cup sugar
- 1 Lime
- 1 Lemon
- 1 Orange
- 20 Halved green grapes
- 20 Halved red grapes
- 1 Cup pitted cherries
- 1 Bottle fruity red wine (like Shiraz)
- 2 Cups ice

- 1) Bring the water, cinnamon and sugar to a boil and cook for 5 minutes.
- 2) Meanwhile, thinly slice the lime, lemon, and orange with the peel intact.
- 3) Add the fruit to the sugar mixture and set aside to cool.
- 4) Add wine and chill overnight.
- 5) To serve, Place some ice and fruit mixture in each glass, pour wine over fruit and enjoy.

Yield: 8 Servings