

# A SUGAR SHAKE Recipe

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## Sugar + Shake Summer Sangria

Adapted from Danny Meyer's *Mix Shake Stir*

*One of the fantastic things about sangria is that you really can't screw it up. If you don't like how it's coming out, just add more of something else to balance it out. Since many blended juices have a lot of sugar in them, if you prefer a less-sweet drink, you may want to use just one cup of simple syrup. Alternatively, look for no-sugar-added juices or add more tart flavors, like pure pineapple or cranberry, to the mix. As for fruit, use whatever fresh fruit is in season. We also often like to add frozen raspberries or blackberries. If you are fortunate enough to have access to inexpensive fresh berries, go ahead and use those!*

- 1 1.5-liter bottle (or two 750ml-bottles) white wine; Chardonnay is good, but you don't have to be terribly picky
- 1 to 2 cups simple syrup (1-to-1 sugar-water ratio)
- 2 cups mixed blend juice (pineapple-orange, orange-peach-mango, that sort of thing)
- 3 ounces white rum
- 3 ounces gin
- 1 ounce orange liqueur
- 1 ounce brandy
- 3 cups sliced fresh fruit (strawberries, peaches, Japanese pear, apple, etc.)
- 1 cup frozen mixed berries (raspberries, blackberries, blueberries), optional
- Ice, for serving

As early as possible on the day **before** you plan to serve the sangria, add fruit to a large (at least four quarts) pitcher or container. Add wine, simple syrup (start with just one cup if you prefer a less-sweet drink), juice and spirits. Mix thoroughly, cover and refrigerate. Allow to rest for at least 10 hours. Serve over ice. Don't forget to add a healthy helping of boozy fruit to each serving!