

# Zero-Proof Sangria – Comfort du Jour

## INGREDIENTS

1/2 bottle de-alcoholized Merlot wine (Pinot Noir variety would also be good)  
1 large blood orange, washed and sliced thin  
1 good-size lime, washed and sliced thin  
3 oz. smoky-spicy black cherry syrup (recipe follows)  
1 oz. cinnamon syrup (recipe follows)  
4 oz. unsweetened black cherry juice  
2 oz. tonic water (San Pellegrino Oak Wood Tonica, if you can find it)

## FOR EACH SERVING:

1 oz. gingerberry flavored kombucha (adds a “fermented” flavor)  
1 oz. strong ginger beer (adds bite and effervescence)  
Fresh slice of citrus to garnish

## INSTRUCTIONS

Load the citrus slices into a 1-liter carafe or pitcher. Add the simple syrups, black cherry juice, de-alcoholized wine and tonic. Stir to blend. Refrigerate until ready to serve.

At serving time, fill 10 oz. glasses about 2/3 with ice. Pour kombucha and ginger beer over ice. Give the sangria a good stir to blend ingredients that may have settled. Pour over the ice to the top of each glass. Garnish with fresh citrus.

### SMOKY-SPICY BLACK CHERRY SYRUP

Combine 1/2 cup water and 1/2 cup unsweetened black cherry juice in a saucepan. Add 3/4 cup organic cane sugar. Heat over medium heat, stirring frequently, to dissolve sugar. Use a mortar and pestle or spice grinder to lightly crush 2 tsp. smoked black peppercorns and 1 tsp. pink peppercorns. Add to the syrup and stir to blend. When syrup reaches a slight boil, remove from heat. Add 1/2 tsp. real vanilla paste. Cool completely and strain into a canning jar. Refrigerate until ready to use.

### CINNAMON SYRUP

Combine 1/2 cup water and 1/2 cup organic cane sugar in a saucepan. Add 3 pieces of cinnamon stick (each about 3” long) and bring syrup to a slight simmer. Continue to steep the cinnamon in the syrup until it is completely cool. Strain into a jar or bottle and refrigerate until ready to use.