TAMARIND MANGO SANGRIA

MAKES 10 TO 12 DRINKS

Active time: 15 min Start to finish: 45 min

- ¾ cup thawed frozen unsweetened tamarind purée (see Kitchen Notebook, page 129)
- 2 cups water
- ¾ cup sugar, or to taste
- 2½ cups diced fresh mangoes (from 2 large)
- 1 (750-ml) bottle chilled dry white wine
- ⅓ cup tequila (preferably reposado)
- 1 cup halved green and red seedless grapes

▶ Purée tamarind, water, sugar, and 1½ cups mangoes in a blender until mixture is smooth. Pour through a medium-mesh sieve into a pitcher and stir in wine, tequila, grapes, and remaining cup mangoes. Chill, covered, until ready to serve, up to 24 hours. Serve over ice.

BERRY ROSÉ SANGRIA

MAKES 6 TO 8 DRINKS

Active time: 10 min Start to finish: 15 min

- ½ cup sugar
- 1 cup water
- ¼ cup crème de cassis
- 1½ cups assorted berries such as blackberries, blueberries, and raspberries
- 1 (750-ml) bottle chilled dry rosé wine
- 2 teaspoons fresh lemon juice, or to taste

▶ Put berries into a heatproof pitcher. Bring sugar, water, and crème de cassis just to a simmer in a small saucepan, stirring until sugar is dissolved. Pour syrup into heatproof pitcher and let stand 5 minutes. Add wine and lemon juice and stir mixture well. Chill, covered, until ready to serve. Serve over ice.

Cooks' note:

Sangria keeps, chilled and covered, up to 3 days.

PEACH WHITE-WINE SANGRIA

MAKES 8 TO 10 DRINKS

Active time: 15 min Start to finish: 1½ hr

- 1 cup loosely packed fresh basil leaves plus 8 to 10 sprigs
- ¾ cup sugar
- ¼ cup fresh lemon juice
- 2 cans peach nectar (23 fl oz total)
- 1 (750-ml) bottle chilled dry white wine
- 1 large peach (peeled if desired), diced

▶ Put basil leaves, sugar, and lemon juice into a small saucepan and bruise leaves by mashing with a wooden spoon. Add 1 can nectar and bring just to a simmer, stirring until sugar is dissolved. Remove from heat and let stand 5 minutes, then pour through a medium-mesh sieve into a heatproof pitcher, discarding basil leaves. Stir in wine, peach, remaining can nectar, and basil sprigs. Chill, covered, at least 1 hour and up to 24. Serve over ice.

CLASSIC SANGRIA

MAKES 8 DRINKS

Active time: 10 min Start to finish: 1¼ hr

- 1 (750-ml) bottle dry red wine
- ½ cup fresh orange juice
- ½ unpeeled lemon, sliced
- ½ unpeeled large navel orange, sliced
- ½ cup sugar
- ½ cup water
- ½ cup brandy
- ½ cup Cointreau or other orange liqueur

▶ Put wine, juice, and fruit slices in a heatproof pitcher. Bring sugar, water, brandy, and Cointreau just to a simmer in a small saucepan, stirring until sugar is dissolved, then pour into pitcher. Chill, covered, at least 1 hour and up to 24.

RECIPES AND FOOD STYLING BY **SHELLEY WISEMAN**