

# White Sangria with Freeze Dried Fruit - Freeze Dried Pantry Recipe

*This recipe makes 2 servings of Sangria or 1-32 oz jar*



## Ingredients

½ **cup** sliced freeze-dried strawberries  
½ **cup** sliced freeze-dried peaches  
½ of a thinly sliced freeze dried lime  
½ of a thinly sliced freeze-dried orange

### Optional:

add 6-7 freeze dried mint leaves

## Ingredients for rehydration

¼ **cup** Grand Marnier  
1 **cup** sparkling water or sprite  
½ **bottle** of any white wine

\*double this recipe for a pitcher of Sangria

**This recipe uses already freeze-dried fruits**

## Directions

**The ingredients above are for 1- 32oz Jar. You could double the recipe and make it in a pitcher.**

1. In a jar, add the freeze-dried strawberries, peaches, oranges, and lime slices (and mint if using)
2. Pour in the ½ bottle of white wine and Grand Marnier
3. Let the mixture sit for a few hours to allow the fruits to rehydrate slightly and infuse the sangria with flavor. For best results, refrigerate for 2-4 hours.
4. Just before serving, add sparkling water or club soda if you prefer a fizzy sangria.

**Notes:** Make this as a gift. Add freeze dried fruit to a jar and seal. Decorate the jar and add a tag with instructions. Gift with a bottle of wine and 2 small shooters of Grand Marnier. Swap out the fruits for any fruits you enjoy in your sangria.

**Nutritional Value Per ½ jar including half the fruit in the jar and using Sprite**  
Calories: 297 Protein: 1 g Fat: 0 g Carbohydrates: 35 g Sugar: 31 g Fiber: 2 g