



## Spiced Pear Sparkling Sangria



1/10th of recipe (about 6 oz. sangria with about 3/4 cup fruit): 149 calories, <0.5g total fat (0g sat. fat), 11mg sodium, 16g carbs, 2g fiber, 6g sugars, 2g protein

**Prep:** 10 minutes

**Chill:** 5 hours or more



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### Ingredients

3 medium pears, cored and thinly sliced  
1 medium (or 2 small) tangerine(s), not peeled, halved and thinly sliced  
4 cinnamon sticks  
One 750-ml. bottle moscato wine  
One 750-ml. bottle dry sparkling wine, chilled  
2 cups club soda, chilled

### Directions

Place pears, tangerine, and cinnamon sticks in a very large pitcher or serving bowl (at least 2-quart capacity). Add moscato wine, and gently stir.

Cover and refrigerate for at least 5 hours. (The longer it sits, the more flavorful it gets!)

Just before serving, add sparkling wine and club soda, and gently stir. Grab a ladle and serve it up!

**MAKES 10 SERVINGS**

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