

Goan Sangria



Method

This refreshing drink comes from “those were the days” of the 40’s and even earlier and especially served during “welcome home” for relatives and friends.

Boil the water, sugar and cinnamon for 5 minutes and cool and pour into a jug.

Add the orange, brandy, red wine and torn mint. Stir well and chill. Pour into a beautiful serving jug and top with ice cubes.

Ingredients

- 1 cup water
- 1-2 dessertspoon sugar, or to taste
- 2 x 2 inch [Sri Lankan Cinnamon stick](#)
- 1 large sweet ripe lightly crushed orange
- 10 ice-cubes
- 1 tbsp brandy
- 1 bottle red wine
- ½ bunch mint