



[Strawberry Basil Sangria](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 30 minutes

Cook time: 15 Minutes

Ingredients:

- 9 cups Fresh Strawberries, divided and hulled
- 1 cup Sugar
- 2/3 cup Water
- 1 cup Basil, divided and torn
- 750 ml White Wine (try a bottle of Sauvignon Blanc)
- 2 cups Club Soda

Directions:

- Cut 1 cup of hulled strawberries into slices, set aside.
- Chop 1/2 cup of torn basil coarsely, set aside.
- Cut 8 cups of strawberries in half.
- In a large saucepan, combine the 8 cups of halved strawberries, sugar and water; stir well.
- Over a medium heat, bring strawberry mixture to a boil; stir occasionally.
- After it reaches a boil, remove from heat, add 1/2 cup of torn basil leaves. Cover and allow to cool.
- Once cool, press mixture through a sieve. Discard solids (or use as a strawberry puree in another recipe).
- In a large pitcher, combine the strained strawberry syrup, white wine and the sliced strawberries you had set aside.
- Before serving, stir in the coarsely chopped basil and club soda.
- Serve cold.

Makes 12 servings Strawberry Basil Sangria