

# Thanksgiving Sangria



**Makes 48 ounces**

FROM THE KITCHEN OF

**DEBBIE MACOMBER**

Flood your home with the delicious aromas and flavors of Thanksgiving with this easy, hands-off Slow Cooker Thanksgiving Sangria. Fruity red wine and brandy mix with orange, apple, and cranberry juices and warm spices to create a delightful drink your guests will love. We'll let you in on a secret: cheap red wine makes great Sangria. You can't tell the difference!

## Ingredients

1 (750mL) bottle Pinot Noir, or other red wine  
1 cup no-pulp orange juice  
1 cup apple cider  
½ cup cranberry juice  
½ cup brandy  
1/3 cup sugar  
1 cup fresh or frozen cranberries  
1 unpeeled orange, sliced, ends discarded  
3-4 cinnamon sticks  
1 tablespoon whole cloves

## Directions

Put all ingredients in the slow cooker and stir. Place lid on top, then cook on HIGH for 3-4 hours or LOW for 6-8 hours. Stir, then ladle into mugs. If desired, use a fine-mesh sieve to strain solids from liquid.