



## Melon Sangria

**Prep: 20 minutes plus chilling • Serves: 12**

- 1 bottle (1.5 liters) or 2 bottles (750 ml each) white wine such as Riesling or Moscato
- ½ cup orange flavored liqueur such as Grand Marnier™ or Triple Sec
- ½ cup [PICS granulated sugar](#)
- ⅓ cup fresh lime juice (2 limes)
- 2 small lemons, thinly sliced, seeds removed
- 3 cups cantaloupe melon balls (about 1½ melons)
- 3 cups honeydew melon balls (about 1 melon)
- 1 bottle (1 liter) [PICS ginger ale](#), chilled
- Fresh mint sprigs for garnish (optional)

1. In large pitcher, stir wine, liqueur, sugar and lime juice until sugar dissolves. Add lemon slices and melon balls; refrigerate at least 4 hours or up to overnight.

2. To serve, stir in ginger ale; pour into glasses and garnish with mint sprigs, if desired. Makes about 16 cups.

*Approximate nutritional values per serving:  
220 Calories, 0g Fat (0g Saturated), 0mg Cholesterol,  
21mg Sodium, 31g Carbohydrates, 1g Fiber, 1g Protein*

### *Chef Tip*

*Vary the size of the melon balls for visual appeal.*