**Show Name:** Emeril’s Florida

**Episode Name:** “Viva Florida”

**Episode Number:** CCEMF-103H

**Sangria de Cava**

Recipe courtesy of The Columbia Restaurant/Ybor City, Tampa, Florida

***Ingredients:* Sangria de Cava**

1 375 ml bottle of Cava (or any sparkling white wine)

¼ ounce Torres 5 brandy (or any Spanish brandy)

¼ ounce Gran Torres liqueur (or any orange liqueur)

1 orange

1 lime

Splash of lemon-lime soda

Simple Syrup (recipe below)

Cherries doe garnish

***Method:***

Simple Syrup:

Combine one part water to one part sugar in a small saucepan. Bring to a boil, stirring to dissolve sugar. Chill before use.

Sangria:

Cut orange and lime in half. Fill large pitcher with ice and combine the wine, brandy, liqueur, lemon-lime soda, the juice of half of an orange, and the juice of half of a lime. Stir. Add simple syrup to obtain desired sweetness. Slice remaining orange and lime into thin slices.

***Plating / Assembly***

Garnish glasses with orange, lime, and cherry.

**Yield:** Recipe serves 4