

“JOYA HOT MULLED WINE”

Hot mulled wine is made from RED or White Sangria and mulling spices. To make our “Gluck” hot mulled wine, simply follow these directions. You can use a crock pot, a kettle, or a saucepan. Simply empty the contents of the Joya sangria into one of the chosen three then take the muslin bag that has your mulling spices in it and insert bag into the wine. Do not empty contents. The bag will work like a tea bag.

Warm Sangria to approx. 165 - 175 degrees. Do not boil the wine or you will boil off the alcohol. If you use a low heat, this should take 15 to 20 minutes. Taste for temperature and flavor. Remove the muslin bag and pour as desired. Add a cinnamon stick to each cup or heat-rated glass. (If the muslin bag is left inside the crock pot, kettle, or saucepan while serving the wine you will receive a stronger flavor than desired. Remove the muslin bag based on taste.)

The following can be added based on taste and how much you like to *Juice* it up, however the mulled wine will taste great based on the contents of the bag and the cinnamon sticks as directed above.

- **Optional garnishes - Fruit:** Thin Slices of oranges, lemons, limes. The more citrus you add, the more sugar or honey you will need to sweeten the mulled wine.
- **Sweetener:** Sugar or Honey or both!
- **Consider adding Liqueurs pending your desired taste:** Brandy, Grand Marnier, Cointreau, Chambord, St Germain, Midori or Araceli marigold liquor.
(We do not recommend adding all, just pick as desired!)



BREAKFAST / BRUNCH / DINNER OR ANYTIME JOYA SANGRIA:

Joya white, red, and rose sangria need to be poured on ice to be enjoyed, you never have to add fruit because we made it with fruit, however if you wish to doll it up or make your favorite drink or dinner dish give it a shot!

JOYA Sangria is made for Mixing: JOYA Sangria is made for mixing because of our richer, fuller flavor and original strength wines at 12% ABV. These wines stand up to and compliment a wide variety of fruits and spices when mixed. Try some of our favorite recipes below. Have a new JOYA Sangria recipe to share? Send it to us at sales@joysangria.com along with your photograph and a few words about your passion for Sangria, or post it to our [Facebook page](#).

*If you just chill the sangria and drink chilled, you have a fruity RED, WHITE, ROSE “Mascoto” with fruits already added.

- **L'HIRONDELLE GARDEN SANGRIA:** JOYA White and Red Sangria garnished with an assortment of fresh fruit, herbs and edible flowers.
- **SANGRIA CIDER COCKTAILS:** Combine JOYA Red and White Sangria with apple cider and serve hot or cold, garnish with apple slices.
- **WINTER WHITE SANGRIA:** JOYA White Sangria and garnish with a fresh pear slice.
- **SAKE SANGRIA:** For an Asian inspired cocktail combine equal parts of JOYA Red and cold Sake, shake over ice, then strain and serve.
- **BELLINI SANGRIA:** JOYA White Sangria, fresh peaches, juicy oranges and coconut water garnished delicately with a few raspberries and/or strawberries. Adding champagne makes a lovely addition.
- **STONE-FRUIT SANGRIA:** JOYA Red or White Sangria with any stone fruit puree. Add sliced stone fruits as garnish.
- **SPARKLING CHERRY SANGRIA:** Champagne, White JOYA Sangria and cherries; three of our favorite things make this bubbly Sangria extra special.
- **PEACH SANGRIA:** JOYA White Sangria and ginger ale, garnish with sliced peaches. So, cool and refreshing it's like a mini vacation in a glass.
- **ROSE SANGRIA:** What makes this sangria so pink? The combination of 70% White Sangria and 30% Red Sangria. It's a refreshing combination.

- **POMEGRANATE & CITRUS SANGRIA:** Given all the antioxidants in both the Red JOYA Sangria and pomegranate seeds in this Sangria, we are prepared to consider this a health drink. Raise a glass if you're with us!
- **SUNSET SANGRIA:** You might not have thought to combine JOYA Red Sangria, limes and nectarines but this Sangria recipe blends the flavors beautifully. Thread nectarine slices on skewers and add to glasses.
- **MIXED BERRY SANGRIA:** A trio of fresh berries and the spark of Prosecco or sparkling wine make this easy recipe a great option. JOYA White Sangria with fresh raspberries, strawberries and blueberries, Prosecco or sparkling wine.
- **SANGRIA BLANC:** JOYA White Sangria served over ice with a splash of soda water or Cava (Spanish Champagne) to top off lime wheels, grapes and rosemary sprigs.
- **JOYA LA MANCHA MARTINI:** 2 parts JOYA Red Sangria, 1 part quality Vodka. Fruit Garnish: orange wheels, lemon wheels, fresh herbs, lemon zest twists, halved kumquats, stone fruit slices.
- **RASPBERRY & SERRANO SANGRIA:** It's no secret, the combination of berries and chili peppers are a great combination. JOYA White Sangria with raspberries, finely diced Granny Smith Apples, diced strawberries and finely chopped Serrano pepper. Garnish with fresh mint leaves and a splash of club soda.
- **SANGRIA MARGARITA:** Combine 3 oz. of Joya Red Sangria with your favorite margarita mix. Serve over ice or blend! *Do not add salt.



JOYA SANGRIA CHICKEN

The fruity flavors of JOYA Sangria combined with caramelized onions, orange marmalade and a bit of heat to create this sweet, spicy and addictive chicken recipe.

- 3 table spoons of olive oil
- 1 table spoon of unsalted butter
- 1 medium sweet yellow onion, peeled and thinly sliced
- 4 chicken breast halves or 8 chicken thighs, bone-in and skin on
- 2 cups JOYA Red Sangria
- 1/4 cup orange marmalade
- 1/4 to 1/2 teaspoon red pepper flakes, or to taste
- 1 table spoon fresh lemon juice
- 1 cup seedless red grapes, halved
- Salt and freshly ground pepper
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In a large sauté pan, heat 2 tablespoons of the olive oil along with the butter over medium heat. Add the onion and season with salt and pepper. Sauté, stirring often, until golden and caramelized, about 20 minutes.

Remove the caramelized onions from the pan and set aside. To the same pan, over medium-high heat, add the remaining 1 tablespoon of olive oil. Season the chicken pieces with salt and pepper and add them to the pan, skin side down. Sauté until golden brown, then remove the chicken from the pan. Add the Joya Sangria and deglaze, scraping up any browned bits from the bottom of the pan.

Add the orange marmalade, red pepper flakes, lemon juice and caramelized onions to the pan and stir to combine. Simmer the sauce for 2 minutes. Return the chicken to the pan, skin side up, and bring the mixture to a simmer. Cover the pan, reduce the heat to low and braise the chicken for 15 to 20 minutes, or until the chicken pieces are cooked through and the sauce is reduced.

The sauce will take about 30 to 50 minutes to thicken, the sauce should be a creamy, rich, and glossy sauce at the end.

To serve, place the chicken pieces on a large serving platter and pour the sauce over top. Garnish with grapes and serve.

Serves 4

How we make Joya sangria: The winery has been around since 1876 in Castilla La Mancha Spain

- **JOYA Red Sangria** is a refreshing blend of Premium Spanish Red Wine - Tempranillo, Garnacha and Bobal grapes.
- **JOYA White Sangria** is a refreshing blend of Premium Spanish White Wine using the Airén grapes.
- **ROSE Sangria** requires you to blend Both together approximately 80% white and 20% red

The red and the white are layered with natural essences of fresh Mediterranean fruits, and natural sugar.



JOYA
SANGRIA



“Hot Mulled Wine”



Just add ice!

www.joyasangria.com