

Working Girl White Wine Sangria

1 cup sugar

¼ cup mint leaves (about 25), plus springs for garnish

1 cup Gin

½ cup Triple Sec

1 orange cut into small wedges

2 apples, cored and cut into small wedges

2 Bottles [Working Girl White Wine](#)

1 bottle Cava

1. In a small saucepan, bring 1 cup water and sugar to a simmer. Add mint leaves, remove from heat, and stir until all the sugar is dissolved. Let mixture stand 1 hour, then strain into a jar and refrigerate until ready to use.
2. In a large pitcher or punch bowl, stir together gin, triple sec, orange and apples. Refrigerate 2 hours or as long as overnight. When ready to serve, stir in white wine and 1 cup mint syrup. Pour into ice-filled glasses, top with Cava, garnish with mint springs and serve.

Makes 8 servings