

Oregon Strawberry Sangria Recipe

Oregon strawberry season is here! And not only do we have some great news to share about some new strawberry varieties, we have a delicious new sangria recipe that is sure to please. This Oregon strawberry sangria recipe, courtesy of the Oregon Strawberry Commission, uses not only scrumptious fresh or frozen Oregon strawberries, but also calls for your favorite sparkling rosé wine—a big favorite on the summer party scene right now. More and more wineries are releasing sparkling rosé wines right now and sparkling rosés have become a summer favorite because bubbles are as festive as they are refreshing.

About Oregon Strawberries

Oregon strawberries truly are like no others. They're small, red throughout and just so incredibly sweet and juicy. You'll find them in Oregon farmer's markets and in Oregon backyard gardens throughout much of the state. We Oregonians love them!

The downside is that precisely because of how juicy they are; they don't travel well. The upside is that you can buy them frozen and frozen, and they're still better than others. (Yes, I'm partial, but give them a try before you contradict me.)

Oregon farmers and the Oregon food industry have worked together in two ways. They've worked to sell more of the berries we grow by freezing them in a way that retains their flavor. And they've developed new varieties that extend the growing season. Two new varieties now on the market extend the Oregon strawberry season from mid-May to the end of September. That's real reason to celebrate because the season previously ran from only about mid-May to mid-June. (Which is another reason why Oregonians covet them!) The new varieties, named Albion and Seascape, are just as delicious as other varieties, including Hood, Tillamook, Totem and others.

So now you know a bit about Oregon strawberries—and you have a new must-try summer strawberry sangria recipe. Cheers!

Strawberry Sangria Recipe

4 servings

Ingredients:

- 1 bottle chilled sparkling rosé wine (Editor's note: You can also use your favorite sparkling white wine, of course!)

- ¼ cup orange liqueur
- 2 tablespoons sugar
- 3 cups fresh Oregon strawberries, hulled and sliced, or frozen, plus more for garnish
- 1 lime, thinly sliced
- 3 sprigs fresh mint, plus more for garnish
- ¼ to ½ teaspoon rosewater, to taste
- 2 cups ice cubes
- 1½ cups club soda

Instructions:

1. In a pitcher combine rosé, liqueur, sugar, strawberries, lime, mint, and rosewater. Stir to combine and dissolve sugar.
2. Add ice cubes and club soda, stir, and serve immediately in glasses garnished with mint sprigs and strawberries.

For More:

- Oregon Strawberry Commission, <http://oregon-strawberries.org/>
- On our site: [Oregon Berries: The Business Behind the Big Flavor](#)
- On our site: Oregon Berry Festival: [Celebrating Old Fashioned Fun, Modern Farming and Gourmet Food Products](#)

-Photos courtesy of the Oregon Strawberry Commission.