



## Spiked Grapes

Recipe By MICHAEL MCMURTREY

SERVES: 8-12

### INGREDIENTS:

- 2½ cups green grapes
- 2½ cups red grapes
- 2½ cups purple grapes
- 3 bottles of colored sanding sugar
- 1 bottle Prosecco

### DIRECTIONS:

- 1. Place each color of grapes into a separate sealable bag.
- 2. Pour ⅓ of the bottle of Prosecco into each bag.
- 3. Let marinate in the refrigerator overnight, at least 8 hours.
- 4. Drain off the Prosecco from each bag (save for future cocktails).
- 5. Pour one container of the sanding sugar into a bowl or baking dish.
- 6. Place one color of grapes over the colored sugar and shake gently to completely cover them in sugar.
- 7. Repeat for each color.
- 8. Place grapes in a bowl or on skewers and serve.

*You may also add a shot of vodka or tequila to each bag of marinating grapes for a very special treat. And, if you like, you can freeze the grapes after they've been sugared for a frozen treat on a hot day.*

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**Did you make this recipe?**

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