



SANGRIA

INGREDIENTS

- 750ml Trapiche Oak Cask Cabernet Sauvignon
- 3 oz. Mott's® Natural 100% Apple Juice
- Fruit slices (oranges, green apples, limes, lemons, pineapples, mangoes, etc.)
- 3 oz. brandy (optional)
- Ice
- 1 L. 7UP® (or Diet 7UP® or 7UP® Cherry)

DIRECTIONS

1. Combine cut fruit, wine, Mott's Natural 100% Apple Juice, and brandy (optional).
2. Let sit overnight in the refrigerator.
3. Just before serving, add 7UP® (or Diet 7UP® or 7UP® Cherry), and mix gently.
4. Serve over ice.

Please drink responsibly.



GUACAMOLE

INGREDIENTS

- 1/4 cup 7UP®
- 4 ripe avocados
- Juice from 1/4 lime
- 1 cup pico de gallo
- Cumin, salt, and pepper to taste

DIRECTIONS

1. Cut avocados in half, remove the pit, and scoop out the middle into a medium bowl
2. Add 7UP® and lime juice, and mash with a fork until it reaches your desired consistency
3. Add in pico de gallo, and gently stir to combine
4. Season with cumin, salt, and pepper, to taste
5. Serve immediately

PAIR WITH: Trapiche Oak Cask Malbec



INGREDIENTS

- 2 cups 7UP®
- 1 tsp. chili powder
- 3 cups bell pepper strips
- 1 medium onion, thinly sliced
- 1 lb. boneless, skinless chicken breasts
- Cumin, salt, and pepper to taste
- 8 flour tortillas, warmed
- Vegetable oil

DIRECTIONS

1. In a medium bowl, mix together 7UP®, chili powder, cumin, salt, and pepper
2. Place chicken in a 13x9-inch pan, pour marinade over top, and cover
3. Place in fridge; marinate for at least 2 hours (overnight is recommended)
4. Heat 1 tbsp. oil in a large skillet over high heat, add peppers and onion to skillet, cook until tender, and then remove from pan
5. Drain marinade and set aside; place marinated chicken in pan. Heat over medium-high heat for 7 minutes or until tender, stirring occasionally
6. Add in 1 cup of remaining marinade, cover, and let simmer until liquid evaporates
7. Add peppers and onion to skillet; stir on low heat until hot
8. Serve with warmed tortillas and desired toppings

SERVING SIZE: 4 people

PAIR WITH: Trapiche Broquel Cabernet Sauvignon

CHICKEN FAJITAS



PORK CARNITAS



INGREDIENTS

- 2 cups 7UP®
- 2 cups orange juice
- 2 tbsp. black pepper
- ¼ cup salt
- 1 tbsp. smoked paprika
- 10 lb. pork shoulder

DIRECTIONS

1. Preheat oven to 350°
2. Cut 10 lb. of pork into four smaller pieces of 2 ½ lb. each
3. Rub spices all over the pork
4. Place pork in pan with 7UP® and orange juice
5. Cover meat and pan with foil; bake for 4 hours
6. Pork shoulder is done when it can be shredded and is fork-tender
7. Add peppers and onion to skillet; stir on low heat until hot
8. Depending on the oven, up to one more hour of cooking may be needed

SERVING SIZE: 20 people

PAIR WITH: Trapiche Broquel Malbec