Sober Sangria

**Ingredients**
- 3 cups pear juice
- 2 cups sparkling water
- 2 pears
- 2 apples
- 2 oranges
- 1 pomegranate
- 3 cinnamon sticks
- 3 star anises
- 6 slices of ginger
- 1 tsp peppercorns
- 5 cloves

**Method**
1. Slice pears, apples and oranges into 3mm slices or chunks as big as you like.
2. Remove seeds from pomegranate.
3. Place all fruit, cinnamon sticks, star anises, ginger, peppercorns and cloves in a big bowl or a jar and pour over pear juice.
4. Keep in the fridge for at least 5 hours or overnight.
5. Before serving add cold sparkling water.

Recipe: Anja from Use Your Nooldes – [https://www.instagram.com/useyournoodles/](https://www.instagram.com/useyournoodles/)