Mocktails, Recipes & Safety Tips
Drunk driving is one of the deadliest crimes. Every single injury and death caused by drunk drivers is totally preventable. Unfortunately, drunk drivers caused over 30% of all traffic fatalities in Florida last year. We need to be especially aware during the holidays because statistics show that the number of incidents increases during these times.

What are the consequences of a DUI or DWI conviction? According to Florida Statute 316.193, the penalties vary by the offender’s level of Blood Alcohol Content or Breath Alcohol Content (BAC) and the number of previous convictions. For example, for the first conviction with a BAC of .08, one would receive a costly fine and be imprisoned for a maximum of six months. The fines and terms of imprisonment increase with subsequent occurrences. There are also additional punishments such as extra fees, increased insurance premiums, license revocation for at least 180 days, completion of an approved substance abuse education course, and impoundment of vehicles owned by the offender.

How To Spot A Drunk Driver: These warning signs should be your signal to take down a license plate number and vehicle description to report to the proper authorities. Do not attempt to stop the vehicle.

- Wide turns
- Straddling lanes or driving on the center line
- Drifting or moving in a straight line at a slight angle to the roadway
- Driving with headlights off at night
- Appearing to be drunk (eye fixation, face close to windshield, drinking in the vehicle)
- Driving below the speed limit
- Erratic braking or stopping without cause
- Slow response to traffic signals (sudden stop, delay start)
- Nearly striking an object, curb, etc.

Report drunk drivers immediately to area law enforcement with the license plate number, description of the vehicle and the direction in which it was traveling.

Be responsible and do not drink and drive.
Faux Champagne Punch

**Ingredients:**
- 2 liters ginger ale
- 2 liters white grape juice
- 2 liters orange or pineapple juice
- frozen grapes

**Preparation:** Combine ale and juices. Garnish glass with frozen grapes.

Sassy Shirley Temple Mocktail

**Ingredients:**
- 1 package pink Pop Rocks
- 4 tbsp grenadine
- 8 oz ginger ale
- 8 oz lemon-lime soda
- maraschino cherries

**Preparation:** Rim glass with Pop Rocks. Pour in ale and soda, add grenadine, and stir. Garnish with a cherry or two.

Little Elf’s Chocolate Mocktini

**Ingredients:**
- chocolate syrup
- 1/2 cup chocolate milk
- 1 cup mint-chocolate chip ice cream
- 4 ice cubes
- mini-candy cane

**Preparation:** Drizzle syrup lines down inside of chimney glass. Blend chocolate milk, ice cream, and ice cubes completely. Pour mix into glass, garnish with candy cane.

Share & Enjoy these Non-Alcoholic Drink “Recipes for the Road”
**Hibiscus Soda**

**Ingredients:**
- Hibiscus syrup – 
  - 2 quarts water
  - 1 quart sugar
  - 3.5 oz dried hibiscus flowers
- Sparkling mineral water
- Splash of ginger ale
- 1 lime, sliced
candied ginger pieces

**Preparation:** To make hibiscus syrup, heat water without boiling and add sugar, stirring until it dissolves. Pour over hibiscus flower in a container and allow to steep overnight. Fill a highball glass with ice and sparkling mineral water. Stir in 1.5 oz of the hibiscus syrup and add splash of ginger ale. Garnish with a lime wheel and candied ginger on a skewer.

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**Berry Sorbet Blaster**

**Ingredients:**
- 2 liters lemon-lime soda
- 1 quart raspberry sorbet
- 1 pint fresh raspberries or strawberries

**Preparation:** In large punch bowl, mix soda and sorbet until blended completely (no bumps visible). Halve raspberries or quarter strawberries, then add berries into punch.

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**Orange-Banana Frostbite Mocktail**

**Ingredients:**
- 1 cup orange juice
- 1 cup milk
- 1 banana
- 2 cups orange sherbet
- 1 orange, for garnish

**Preparation:** Place orange juice, milk, banana and orange sherbet into blender, cover and blend on medium speed until smooth. Pour into smoothie glass and garnish with orange peel swirl. Serves 2.
**Peppermint Meringue Cookies**

**Ingredients:**
- 2 egg whites
- 1/8 tsp salt
- 1/8 tsp cream of tartar
- 1/2 cup white sugar
- 2 peppermint candy canes, crushed

**Preparation:**
Preheat oven to 225° F.

Line 2 cookie sheets with foil. • In a large mixing bowl, beat egg whites, salt, and cream of tartar to soft peaks. Gradually add sugar, continuing to beat until whites form stiff peaks. Drop by spoonfuls 1 inch apart on the prepared cookie sheets. Sprinkle crushed peppermint candy over the cookies. • Bake for 1 1/2 hours in preheated oven. Meringues should be completely dry on the inside. Do not allow them to brown. Turn off oven. Keep oven door ajar, and let meringues sit in the oven until completely cool. Loosen from foil with metal spatula. Store loosely covered in cool dry place for up to 2 months.
Hot Coffee Mocha Latte

Ingredients:
1/2 cup hot strong coffee
1/2 cup chocolate milk
whipped cream
milk chocolate, chopped

Preparation: Brew fresh coffee and pour into a mug. Add the chocolate milk (you can froth the chocolate milk mixture first if desired). Top with whipped cream and sprinkle with chocolate shavings.

Peppermint Patty Frappé

Ingredients:
2 cups vanilla ice cream
1 cup milk
9 small chocolate-peppermint patties, chopped
3 hard peppermint candies, smashed

Preparation: Process ice cream, milk, and chopped chocolate-peppermint patties in a blender until smooth. Stir in crushed peppermint candy. Pour into vintage fountain glass and top with extra candy pieces.

Cranberry Sparkler Mocktail

Ingredients:
1 1/2 oz blackberry puree
2 oz white cranberry juice
3 oz sparkling water
1 sprig mint, for garnish

Preparation: Mix blackberry puree and cranberry juice. Pour into a champagne flute. Add sparkling water to fill. Garnish with mint.
**ACROSS:**
1. Always wear your seat ____.
2. The safest place to ride is in the ________.
3. Kids should ride in a special car or booster ____.

**DOWN:**
4. The seat belt should not go across your ____.
5. ________ in the car should be buckled up.

**WORD BANK:**
neck   backseat   everyone   belt   seat
**Santa's Citrus Kiss**

**Ingredients:**
- 2 tbsp superfine sugar
- wedge of lemon or lime
- 1 cup ice
- 1/3 cup blood orange sparkling cider
- 1 tbsp mandarin orange or tangerine juice
- 2 tbsp lemon-lime soda
- 2 tbsp simple syrup

**Preparation:** Put sugar on a plate. Run a lemon or lime wedge around the rim of a martini glass to wet it, then twist rim in sugar. Put remaining ingredients in a cocktail shaker and shake until cold, about 1 minute. Strain drink into prepared glass.

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**Sweet Apple-Pie Cider**

**Ingredients:**
- 1 1/4 quarts apple cider
- 3 tbsp firmly packed light-brown sugar
- 7 whole cinnamon sticks, (6 sticks for garnish)
- 1 tsp ground allspice
- 1/2 tsp ground ginger
- pinch of ground cloves, freshly grated nutmeg, and salt to taste

**Preparation:** In a medium saucepan, whisk together cider, sugar, spices, and salt. Bring to a simmer over medium-low heat. Remove from heat. Strain into a pitcher; discard solids. Pour in mugs and garnished with cinnamon sticks. Serves 6.
Chocolate Eggnog

Ingredients:
- 2 quarts whole milk
- 1 3/4 cups sugar
- 1/2 tsp coarse salt
- 1 vanilla bean, seeds scraped, pod reserved
- 4 cinnamon sticks
- 12 egg yolks
- 5 oz bittersweet chocolate, melted
- 3 oz milk chocolate, melted
- whipped cream

Preparation: Heat milk, sugar, salt, vanilla seeds and pod, and cinnamon sticks in a large pot over medium-high heat, stirring until sugar dissolves and mixture is heated through. Remove from heat. Let stand for 30 minutes. • Prepare an ice-water bath. Whisk yolks in a medium bowl until pale. Whisk 1 cup of milk mixture into yolks in a slow, steady stream. Whisk yolk mixture into remaining milk mixture. Cook over medium-high heat, stirring constantly, until mixture registers 180 degrees on an instant-read thermometer, about 6 minutes (do not boil). • Remove pot from heat, add melted chocolates, and stir until incorporated. Discard vanilla pod and cinnamon sticks. Pour mixture into a large bowl set in ice-water bath, and let cool, stirring often. • Top with whipped cream.
Party Safety Tip: Serve food in addition to offering non-alcoholic drinks.

**Reindeer Snack Mix**

**Ingredients:**
- 2 cups cone-shaped corn snacks
- 2 cups cheese-flavored crackers
- 2 cups small pretzels
- 1 cup crispy corn cereal squares
- 1 cup crispy wheat cereal squares
- 1 cup pecan halves
- 1/2 cup butter, melted
- 1 tsp maple syrup
- 1 1/2 tsp Worcestershire sauce
- 3/4 tsp Cajun seasoning
- 1/4 tsp cayenne pepper

**Preparation:**
- Preheat oven to 250°F.
- Combine dry ingredients and pecan halves in a large bowl. Whisk butter, maple syrup, Worcestershire sauce, Cajun seasoning, and cayenne pepper in a separate bowl. Pour butter mixture over snack mixture and toss lightly to coat. Spread mixture into a 10x15-inch jelly roll pan.
- Bake in the preheated oven until snacks are lightly toasted and liquid has been absorbed, about 1 hour; stir every 15 minutes.

**Holiday Brie**

**Ingredients:**
- 1/3 cup cherry preserves
- 1 tbsp balsamic vinegar
- 1/8 tsp freshly ground pepper
- 1/8 tsp salt
- 1 (8-oz.) Brie round
- chopped toasted pecans

**Preparation:**
- Remove rind from top of Brie and heat according to package instructions. Place on serving platter. Stir together cherry preserves, balsamic vinegar, pepper, and salt in a bowl. Drizzle over warm Brie round. Top with pecans. Serve with crackers.


YOUR TRAFFIC SAFETY TEAM
Florida CTST Coalition
20 years & counting

Alcohol Alters Physical & Mental Coordination.
Spinach Artichoke Dip

**Ingredients:**
Kosher salt
2 10 oz bags spinach
1 tbsp unsalted butter
2 tbsp minced onion
1 clove garlic, minced
2 tsp all-purpose flour
1 1/4 cups whole milk
1/2 tsp fresh lemon juice
1 tsp Worcestershire sauce
1 1/4 cups grated parmesan
1/4 cup sour cream
1/2 cup shredded white sharp cheddar cheese
1/2 cup frozen artichoke hearts, thaw and dry, chopped

**Preparation:** Bring a large pot of salted water to a boil. Stir in the spinach and cook until bright green, about 30 seconds. Drain and rinse under cold water; squeeze out the excess moisture, then finely chop. • Melt the butter in a large saucepan over medium heat. Add the onion, garlic and 1/2 tsp salt and cook until the onion is soft. Add the flour and cook, stirring, until lightly toasted. Whisk in the milk and cook, whisking constantly, until thickened. Remove from heat. Stir in the lemon juice, Worcestershire sauce, parmesan and sour cream. • Return the pot to medium heat. Add the spinach, cheddar and artichokes and stir until the cheese melts and the dip is heated through. Serve warm with tortilla chips or bread pieces.
Cheers to Safe Holiday Celebrations!

Put safety first and always designate a non-drinking driver BEFORE the party.

Let’s ensure everyone arrives home safely.

Mock-Tea Sangria

Ingredients:
- 10 oz bag frozen raspberries, thawed
- 1/3 cup sugar
- 3 cups water
- 1 tea bag
- 2 cups red grape juice
- 1 lemon, sliced
- 1 lime, sliced
- 16 oz orange soda, chilled

Preparation: Puree raspberries in a blender until smooth. Pour through a fine wire-mesh strainer into a large container, discarding raspberry seeds. Bring sugar and water to a boil in a saucepan, stirring often. Remove from heat; add tea bag. Cover and steep 5 minutes. Remove tea bag and let cool slightly. Stir together raspberry puree, tea mixture, grape juice, with lemon and lime slices. Cover and chill 2 to 24 hours. Stir in orange soft drink and pour over ice when ready to serve.
**Dangers of Drinking & Driving**

**EVEN ONE DRINK of alcohol can slow your reflexes & reaction time, reduce your ability to see clearly and makes you less alert.**

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**Know Florida’s DUI Laws**

**DUI in Florida: .08 is the rate** • Under Florida law, a blood or breath alcohol level of .08 is evidence that a person is under the influence of alcohol to the extent that normal faculties are impaired. However, a person may be found guilty of DUI with a lower level.

**Commercial drivers: .04 or more** • A driver of a commercial vehicle may be found guilty of a moving violation if found with any alcohol in his/her body. A blood or breath alcohol level of .04 or above would disqualify a driver from operating a commercial vehicle for one year.

**Consent to be tested** • By accepting and using a Florida driver license, a person agrees to submit to an approved chemical test or physical test, including but not limited to a breath or urine test, when lawfully arrested for DUI. Refusal to take a test will result in a one-year suspension of the person’s privilege to operate a motor vehicle for the first refusal or an 18-month suspension for each subsequent refusal. These suspensions are in addition to any other penalties that may be imposed by the court upon a DUI conviction.

**Pop a top, face a fine** • Florida law prohibits possession of open containers of alcoholic beverages by the driver and passengers of most vehicles.

**Under 21: .02 applies to you** • Anyone under 21 years of age with a blood or breath alcohol level of .02 or above found driving or in actual physical control of a motor vehicle will lose his/ her driving privilege for six months. A driver under 21 years of age may be charged with DUI if the law enforcement officer determines that the driver’s faculties are impaired.
Country Cherry Limeade

Ingredients:
1 can lemon-lime soda
2 cherries
lime, cut into wedges
crushed ice
2 tbsp maraschino syrup

Preparation: Place 2 cherries and lime wedge in the bottom of a mason jar. Add ice and then your soda. Add maraschino syrup and juice from 1/4 lime. Garnish with extra lime wedge.

Festive Holiday Punch

Ingredients:
1/2 cup peeled, chopped fresh ginger
1/2 cup sugar
1 1/2 cups filtered water
4 cups pomegranate juice
4 cups pineapple juice
6 cups ginger ale

Preparation: Stir ginger, sugar and 1 1/2 cups water in a saucepan over medium heat until sugar dissolves. Bring mixture to a boil, reduce heat and simmer for 20 minutes. Let cool and strain. Mix with pomegranate juice, pineapple juice and 6 cups ginger ale. Serve over ice. Serves 8.

Pumpkin Spice Oreo Milkshake

Ingredients:
4 pumpkin spice Oreos, plus more for garnish
3 scoops of vanilla ice cream
1/2 cup milk

Preparation: Blend pumpkin spice cookies, vanilla ice cream, and milk in a blender. Pour mixture into serving glass and drizzle with caramel sauce. Garnish with extra cookies on top.
No Regrets When You

DRIVE WITH CARE

- Stop for pedestrians crossing at every intersection.
- Do not pass a vehicle that is stopped for pedestrians.
- Share the road with bicyclists.
- Passing bicyclists too closely is dangerous and illegal.
- Stop before turning right on red.
- Look in all directions before making a turn.
- Focus on the road. Avoid aggressive driving.
- Obey the traffic laws, signals and speed limits.

“If only I’d been watching for pedestrians and bicyclists.”
Pear Tree Mocktail

Ingredients:
1 cup ice
1/3 cup pear juice
2 tbsp lemon-lime juice
2 tbsp simple syrup
4 fresh mint leaves
1 mint sprig

Preparation: Put all ingredients except mint sprig in a cocktail shaker and shake until well blended, about 10 seconds. Pour drink with ice into a tumbler. Garnish with mint sprig.

Double Hot Chocolate

Ingredients:
5 oz bittersweet chocolate, coarsely chopped
2 oz milk chocolate, coarsely chopped
1/2 cup boiling water
3/4 cup whole milk
1/4 cup heavy cream
marshmallows
whipped Cream

Preparation: In a medium bowl, combine the bittersweet chocolate with the milk chocolate. Add the boiling water and let stand for 1 minute. Whisk the chocolate mixture until it is smooth.

In a small saucepan, bring the milk and heavy cream just to a simmer. Add the chocolate mixture and whisk over moderate heat until hot. Remove from the heat. Pour the hot chocolate into small mugs, then garnish with marshmallows and whipped cream.
Cran-Raspberry Mocktini

Ingredients:
1 tbsp lime juice
1 tbsp crushed raspberries
1/2 cup cranberry juice
1 splash raspberry-flavored sparkling water
fresh raspberries

Preparation: Shake the crushed raspberries with lime juice and ice. Add the cranberry juice and sparkling water and pour into glass (draining the raspberry puree and ice). Garnish with raspberries.

Super Safety Word Search

BUCKLE UP
SEATBELT
WALK
LISTEN

SOBER
MOCKTAIL
RECIPES
DESIGNATE

STOP
RED
LOOK
GREEN

Report impaired drivers. Dial *FHP on your cell phone.
Clever Dutch Oven Cider

Ingredients:
2 tsp whole cloves
2 cardamom pods
2 cinnamon sticks, broken
1 orange peel
64 oz bottle apple cider
2 cups orange juice
orange wedges

Preparation: Place the cloves, cardamom pods, cinnamon sticks and orange peel on the cheesecloth. Pull the corners up, and tie with kitchen string.

In a large Dutch oven, combine the cider, orange juice and spice bundle. Cook over medium heat, stirring occasionally, 30 to 45 minutes. Remove and discard the spice bundle before serving. Garnish with orange wedge.

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Reminding You & Your Loved Ones to Never Drive Drunk, Distracted, Drugged or Drowsy!

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