20th Recipes for the Road

Mocktails • Recipes • Safety Tips

CELEBRATE
Safely
DESIGNATE
A DRIVER

AAA The Auto Club Group
YOUR TRAFFIC SAFETY TEAM
Florida Department of Transportation
NEFSC NORTHEAST FLORIDA SAFETY COUNCIL, INC
LANDSTAR
August 30, 2017

Dear Friends:

Congratulations to you all at the Florida Department of Transportation, District Two, on publishing the 20th annual Recipes for the Road. The work you are doing to strengthen Florida’s transportation system is helping to keep our state moving in the right direction. Serving more than 20 million residents and 113 million visitors in Florida, you help support one of the best transit systems in the world.

The Florida Department of Transportation has a direct impact on communities, government, businesses, schools, and families. As you celebrate your commitment as a state department, your efforts in publishing the 20th annual Recipes for the Road is to be commended.

Florida is on a roll, adding jobs at a faster rate than the 10 largest states in the nation over the last year. Our growing economy is making it possible for Florida families to achieve greater success, and ensuring the safety of families across our state is a critical part of that success. Together, we will continue working to make Florida a great place to live, work, visit, and raise a family.

Thank you for your dedication to making safety on the roads a priority and for all that you do to raise awareness about the dangers of driving under the influence. Know that I remain committed to working alongside you to make our state the best place for all Floridians to follow their dreams.

Sincerely,

Rick Scott
Governor

Have a Safe & Happy Holiday Season!

Share & Enjoy these Non-Alcoholic Drink "Recipes for the Road"
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We are excited to present the 20th annual Recipes for the Road. Over the last two decades we have made a positive impact to help keep people safe on our roads during the holidays. Many thanks to the volunteers and sponsors that share our passion and goal of reducing alcohol-related traffic crashes and fatalities in our communities. These people and organizations have been instrumental in the book’s creation and continued success. Do your part by not driving while intoxicated.

Join the fun and share a pic of you with your book!

#SoberDriverSelfie

See more online:

TrafficSafetyTeam.org/Mocktails
Celebrate Safely, Designate A Driver

• FREE non-alcoholic drinks to those who identify themselves as the “designated driver.” Look for participating bars and restaurants throughout Northeast Florida with this Celebrate Safely, Designate A Driver promotional poster displayed, bartenders and servers wearing the sticker, or using these beverage coasters.

Super Simple Sparkling Cranberry

Ingredients:
- 2 liters lemon-lime soda
- 3 cans cranberry juice concentrate
- 1 pint fresh (or frozen) cranberries

Preparation: Stir together. Pour into glass beverage, serving jar. Add ice cubes to keep cold and top with cranberries.
Green Grinch Punch

Ingredients:
1 pkg lime green jell-o
2 cups water
1 cup pineapple juice
1 12 oz frozen limeade concentrate, thawed
1 liter lemon-lime soda
red sugar, for glass trim

Preparation: In a large pitcher or punch bowl, mix jell-o, water, pineapple juice and limeade. Stir well until jell-o is dissolved. To top the rim of a glass, dip top in water then into the red sugar. Just before serving, add chilled lemon-lime soda to punch. Pour over ice. Garnish with a “Grinch Kabob.”

Grinch Kabobs

Ingredients:
green grapes
bananas
strawberries
mini marshmallows
black decorative icing

Preparation: Slice the top off of the grape and slide it onto a 6” bamboo skewer. Add a banana slice for the bottom of the hat. Slice the top off of the strawberry and add it flat side down. Top it off with a mini marshmallow. With a fine tip icing tube/pen draw a Grinch-y grin.
Don’t forget to share your #SoberDriverSelfie

FDOT District Two’s Public Information Office Team

“I’m DRIVING SOBER!”

Party Safety Tip: Serve food in addition to offering non-alcoholic drinks

Sugar ‘n Spice Nuts

Ingredients:
6 cups mixed nuts
1 cup brown sugar
5 tbsp honey
1 tsp cinnamon
1/2 tsp nutmeg
2 tbsp butter, melted
1/4 tsp orange rind, grated

Preparation: Preheat oven to 350°F. Line large baking sheet with parchment paper. In a skillet over medium heat, melt butter. Remove from heat. Add brown sugar, honey, cinnamon, nutmeg, and orange rind; mix well. Add nuts; gently stir until well coated in butter mixture. Remove from heat. Spread nuts on a cookie sheet; bake, leaving oven door partially open, until golden, about 15 minutes. Remove from oven, place nuts in a bowl, and serve warm!

- Rebecca “Becky” Tyson
  FDOT Office Operations Manager
  Chiefland Maintenance

No Regrets When You DRIVE SOBER
Dreamy Hot Cocoa

Ingredients:
- 1/4 cup cocoa
- 1/2 cup sugar
- 1/2 tsp salt
- 1/3 cup water
- 4 cups milk
- 1 tsp vanilla
- whipped cream

Preparation: In a saucepan, mix all the dry ingredients. Add water and bring to a boil while stirring constantly; continue for one minute. Add milk and stir until hot - do not boil. Remove from heat, add vanilla and whisk until foamy. Serve into mugs, top with whipped cream and a “Sweet Marshmallow Man.”

Sweet Marshmallow Man

Ingredients:
- pretzel sticks
- large marshmallows
- candy corn
- black decorative icing

Preparation: Use toothpicks to link three marshmallows. Poke holes and insert pretzel sticks – two at bottom for legs and two on sides of middle for arms. Make a tiny slice and insert candy corn piece for nose. With a fine tip icing tube/pen, add three button dots, eyes and a smile.
Peppermint Cream Punch

Ingredients:
2 jars (12 oz each) strawberry jelly
2 liters lemon-lime soda
2 quarts peppermint ice cream
miniature candy canes


Traffic Safety Word Search

B T S A F E L Y S A T W A L K
U B C E B I M K E T S E P N A
C O E A L K O S A G R E E N O
K S L M E M R A T L P M N A R
L O E S O N E A B C E G I K M
E E B R O C S R E C I P E S C
U T R O P B K H L D K A G F S
P A A A O I J T T E L N R K T
Y N T D Y B F O A R I O G C O
C G E T A N R E V I R D M L P
C I B S O B E R D I L S E A M
A S G B R P A S X A R R I V E
R E L O O K N A M D E V I L A
S D B S M A T A S I M P A R W
A K O I N S N E T S I L S M S

ARRIVE  ALIVE
BUCKLE UP  CAR
CELEBRATE  DESIGNS
DETECT  DESIGNATE
DRIVER  GREEN
LISTEN  LOOK
MOCKTAIL  RECIPES
RED  ROAD
SAFE  SAFELY
SEATBELT  SOBER
STOP  TAXI
WALK  WALK
The “key” to a happy holiday is putting safety first.

Don’t drink and drive!

www.landstar.com

Skewer Caprice

Ingredients:
colossal black olives  
(super large)  
6” long bamboo skewers  
cubed or small, fresh mozzarella balls  
cherry tomatoes  
fresh basil leaves  
olive oil  
balsamic vinegar  
coarse ground, fresh black pepper

Preparation: Skewer mozzarella balls, tomatoes and basil leaves onto skewers. Lay in a dish that has a rim to it. Drizzle with olive oil and place on serving dish. Then drizzle the balsamic Vinegar onto the skewers. Garnish your dish with basil leaves in opposite corners and place the extra-large black olives on top of the leaves. Pretty as a picture, yummy and super easy.

- Lisa M. Young  
FDOT Saint Augustine Maintenance Management Systems & RCI Coordinator

ALWAYS Wear Your Seat Belt • IT’S THE LAW
Granny’s Golden Punch

Ingredients:
1 large pineapple juice
1 (6 oz) can frozen lemon juice
2 (6 oz) cans frozen orange juice
1 cup sugar
1 quart ginger ale, chilled

Preparation: Mix the pineapple juice, lemon juice, orange juice, and the sugar. Chill for at least one hour. Add the ginger ale and mix well. Serves 30 people.

-Lisa Dampier
FDOT MMS/RCI Coordinator
Safety Representative
Gainesville Operations
Drunk Driving is a Deadly Crime

Driving while intoxicated is a major factor of traffic fatalities in Florida and the number of incidents increases during the holidays. **EVEN ONE DRINK of alcohol can slow your reflexes & reaction time, reduce your ability to see clearly and makes you less alert.**

**Florida’s DUI Laws**
- 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. Note: a person may be found guilty of DUI with a lower level.

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

- 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. Note: a driver under 21 may be charged with DUI if the law enforcement officer determines that their faculties are impaired.

- 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.

**Some Consequences of a DUI**
- costly fines
- imprisoned in jail
- extra fees, penalties and lawyer expenses
- increased insurance premiums
- suspended license
- completion of an approved substance abuse education course
- ignition interlock device required
- impoundment of vehicle
**Easy-Peasy Pom-Lemon Squeezy**

**Ingredients:**
- 2 oz pomegranate juice
- Whole freshly-squeezed lemon
- 1/2 oz agave nectar
- 5 - 6 freshly picked mint leaves, muddled
- Half dozen or so pomegranate seeds
- Mint sprig, for garnish

**Preparation:** In a cocktail shaker, muddle fresh mint leaves. Combine all other ingredients in the shaker and shake gently. Pour into a tall pint glass and garnish with a fresh mint sprig.

**Christmas Morning Mocktail**

**Ingredients:**
- 2 cups orange juice
- 2 cups cranberry juice
- 1 cup pineapple juice
- 1 cup ginger ale
- Orange slices, for garnish

**Preparation:** Mix all ingredients in a pitcher. Serve cold. Garnish glasses with an orange slice.

**Spiced Non-Alcoholic Wassail**

**Ingredients:**
- 8 cups apple cider
- 2 cups orange juice
- 1 1/2 cup pineapple juice
- 1/2 cup lemon juice L
- 1 cup sugar
- 1 tbsp cloves
- 1 cinnamon stick

**Preparation:** Mix together, heat and keep warm in crock pot. It’s usually best the next day!

-Monique Forbes

FDOT Jacksonville Urban Office
Pumpkin Pie Steamer

Ingredients:
3 cups milk
1 cup heavy cream
1/2 cup 100% pure pumpkin puree
1/2 cup brown sugar
2 tbsp sweetened condensed milk
1 tsp ground cinnamon
1/2 tsp ground ginger
1/2 tsp ground nutmeg
2 tsp vanilla whipped cream

Preparation: Blend all ingredients together in a blender until smooth and frothy. Pour into a large pot and heat on medium high. Stir constantly until warmed through.

Serve in mugs. Top with whipped cream.
Sweet-tart Holiday Punch

Ingredients:
- 64 oz cranberry raspberry juice
- 1 liter ginger ale
- 1 liter lemon lime soda
- 12 oz raspberries
- 1 tbsp sugar
- 8 scoops raspberry sherbet
- 1/2 cup cranberries

Preparation: Refrigerate juice, ginger ale, and soda overnight. In a food processor, puree 6 oz of raspberries and the sugar. Transfer mixture to punch bowl. Add juice, ginger ale and soda. Stir. Add sherbet scoops. Garnish with cranberries and remaining raspberries.

Florida Sunrise Smoothie

Ingredients:
- 1 can orange juice concentrate, slightly thawed
- 1 cup milk
- 1/2 cup sugar
- 1/2 tsp vanilla extract
- 2 cups ice

Preparation: Combine all ingredients, except ice, in a large blender. Blend until smooth and creamy. Make sure the sugar has dissolved and is well incorporated. Add ice and blend until smooth. Serve immediately.

White Chocolate Reindeer Popcorn

Ingredients:
- 1 bag white popcorn
- 9 oz bag vanilla candy melts
- 1 cup broken pretzel pieces
- 1 3/4 cups red + green M&M’s
- green + red sprinkles

Preparation: Line a jelly roll pan with foil and set aside. Pop popcorn and pour into a large bowl. Add in the broken pretzels, and half of the M&M’s. Melt the vanilla candy melts in a microwave safe bowl for 30-second intervals, stirring well after each interval, until chips are smooth and melted. Drizzle half of the melted candy into the popcorn bowl, stir. Add remaining melted candy, and M&M’s, stir until coated then add sprinkles. Spread onto the prepared pan and let sit until hardened and cooled. Break into pieces. Serve or store in an airtight container.
Salted Caramel Eggnog

Ingredients:
- 3 cups whole milk
- 1 cup heavy whipping cream
- 4 cinnamon sticks
- 3/4 tbsp pure vanilla extract
- 1 tsp grated nutmeg
- 5 eggs*
- 2/3 cup white sugar
- 1/2 cup caramel syrup, plus more for garnish
- 1 tablespoon sea salt, plus more for garnish

Preparation: In a large saucepan, combine milk, cream, cinnamon, vanilla, and nutmeg. Bring to a gentle boil over a medium heat, while stirring. Remove from heat as soon as you see it bubbling. Allow to sit. Steep for at least 5-10 minutes, make sure the milk mixture isn’t hot enough to cook the eggs once added. In a large stand mixer, beat eggs and sugar on medium high until fully combined. Pour egg mixture into the milk and whisk quickly until fully combined. Whisk in caramel and sea salt. Pour the eggnog into glass mug. Garnish with sea salt and caramel sauce.

*Consuming raw eggs is at your own risk and totally up to each individual person.

Easy Cranberry BBQ Meatballs

Ingredients:
- 1 17-ounce bottle barbecue sauce
- 1 14-ounce can whole cranberry sauce
- 2 14-ounce packages meatballs, frozen

Preparation: Place meatballs in a slow cooker and pour sauces over top. Stir ingredients together and cook on low for a 2-3 hours or until ready to serve. Stir again just before serving. Great on their own as an appetizer, or as a main dish over rice.
Walk + Bike Safely Crossword

ACROSS:
1. Cross the street in a _ _ _ _ _ _ _ .
2. Always walk in _ _ _ _ _ of the bus.
3. Wear _ _ _ _ _ colored clothing to be seen better.
4. Protect your head with a _ _ _ _ _ _ _ while biking.

DOWN:
5. Ride your bike on the _ _ _ _ _ _ _ _ _ with the flow of traffic.
6. Look left, right and _ _ _ _ _ _ _ before crossing the street.
7. _ _ _ _ _ all traffic signs and signals.
8. Walk on sidewalks, not in the _ _ _ _ _ _ _ _ _.
9. Use reflectors and lights when biking or walking in the _ _ _ _ _ _ _ _ _.

WORD BANK:
obey  left  helmet  street  dark  light  right  front  crosswalk

DRIVERS:
• 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.
**Pineapple Surprise**

**Ingredients:**
- 2 cans pineapple tidbits
- 1/2 cup sugar
- 6 tbsp flour
- 8 oz grated cheddar cheese

**Topping:**
- 1 sleeve Ritz crackers, crushed
- 1 stick butter, melted

**Preparation:** Preheat oven 350º. Drain pineapple and keep juice for later. In a large bowl, combine sugar, flour and 6 tbsp of the pineapple juice reserve. Add pineapple and cheese. Pour into 9X12 casserole dish.

Combine Ritz crackers and butter. Sprinkle evenly over top of dish. Place in oven. Cook 20-30 minutes at 350º.

- Charlotte Boyd
  FDOT Lake City, Office of Design

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Cost without coupon is $20 per car (tax included)

No Regrets When You DRIVE WITH CARE
**Fruity Mock Sangria**

**Ingredients:**
- 4 cups black cherry grape juice
- 1 plum
- 1 peach
- 2 clementines
- 6-8 strawberries
- 2 cups ginger ale

**Preparation:** Quarter plum and peach, and remove pits. Place fruit in a large pitcher. Remove peel from clementines, halve, and place in pitcher. Remove greens from berries, halve, and place in pitcher. Cover with grape juice. Stir well, and let sit in fridge for 1-2 hours (or more). Mix with ginger ale just before serving.

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**Slow Cooker Apple Cider**

**Ingredients:**
- 1/2 gallon apple cider
- 2 inches fresh ginger, sliced thin
- 3 apples, sliced thin
- 3 cinnamon sticks

**Preparation:** Combine apple cider, sliced ginger, apple slices, and cinnamon sticks in a slow-cooker on high for one hour. Reduce to warm heat. Ladle into mugs and serve warm.

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**Decadent Mint White Hot Chocolate**

**Ingredients:**
- 2 cups milk
- 2 cups half & half
- 1 (12 ounce) bag white chocolate chips
- 1/2 tsp peppermint or mint extract
- 1/4 tsp vanilla extract
- green food coloring
- mini marshmallows

**Preparation:** In a large pot, add milk and half-and-half. Heat over medium heat until steamy, but do not boil. Stir in the white chocolate chips. Continue stirring until chocolate is completely melted and the mixture is creamy. Stir in extracts. Add a drop or two of green food coloring. Stir until smooth. Serve warm. Top with marshmallows.
Crockpot Gingerbread Latte

Ingredients:
- 8 cups whole milk
- 1/4 cup pure maple syrup
- 2 tbsp packed brown sugar
- 3 tsp ground ginger
- 1 tsp pure vanilla extract
- 2 cinnamon sticks
- pinch cloves
- 1/2 tsp ground nutmeg
- 3 1/2 cups strongly brewed coffee
- whipped cream
- graham cracker crumbs
- caramel sauce
- gingerbread cookies, for garnish (optional)

Preparation: Add all ingredients to a large slow cooker. Stir. Cook on low for 3 hours or until heated through. Check occasionally to make sure it doesn’t boil.

Turn slow cooker to warm setting and cook for another 2 hours, stirring occasionally. Stir again right before serving and taste.

Dip rims of cups in caramel sauce and then in graham cracker crumbs. Top with fresh whipped cream and caramel syrup. For extra fun, garnish top with a gingerbread cookie.
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