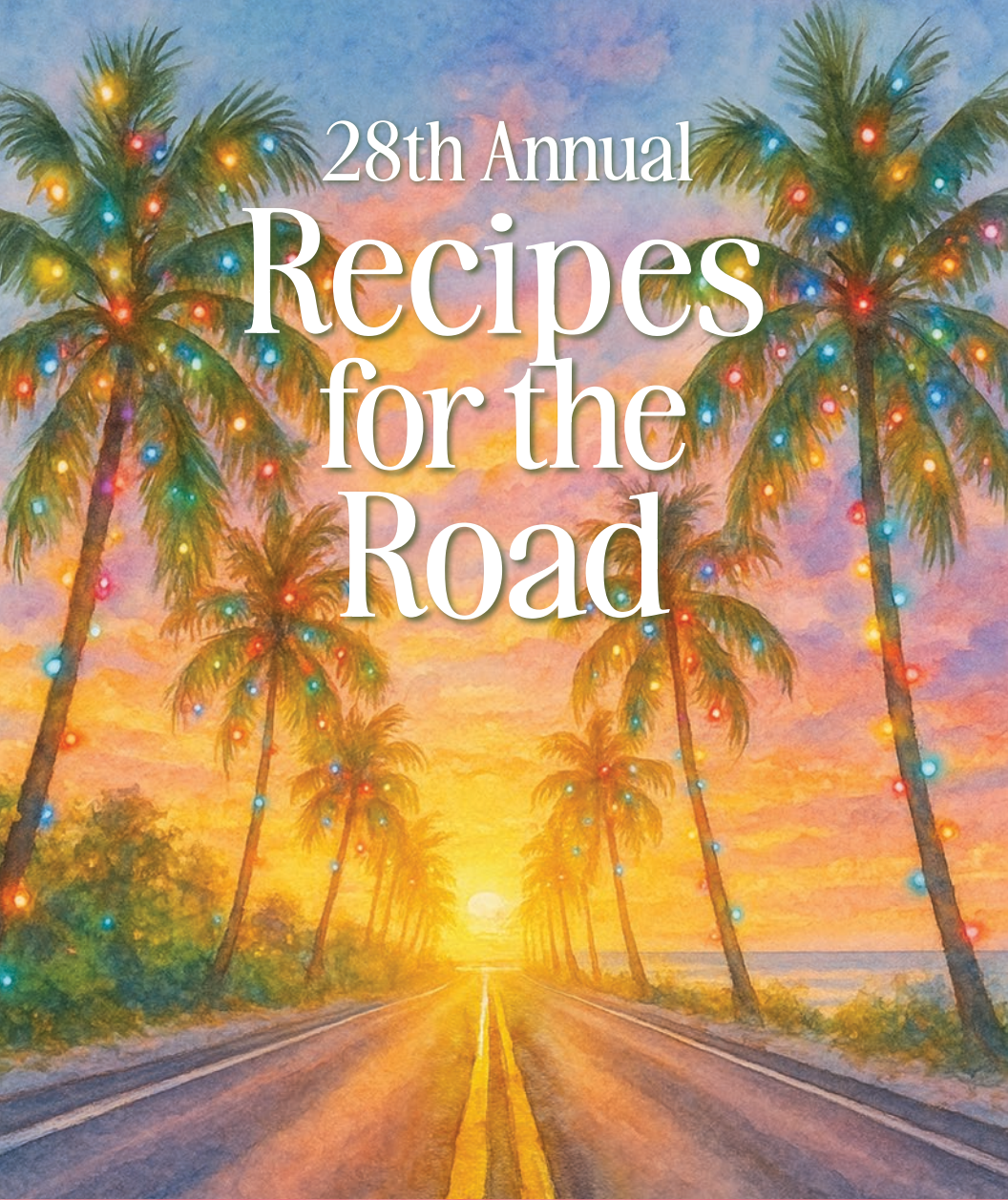




28th Annual Recipes for the Road

Mocktails • Recipes • Safety Tips



Northeast



Wishing You a Safe and Happy Holiday!



Positive change starts with each of us. By making safer choices behind the wheel, we can influence those around us and help create safer roads for everyone.

The FDOT District Two Community Traffic Safety Program is proud to present the 28th year of our **Celebrate Safely** campaign to prevent impaired driving-related crashes, injuries, and fatalities. This year, we are taking a thoughtful approach to traffic safety, and we ask you to consider the consequences of your actions on the road.

Life is a highway made of more than asphalt and concrete. It's filled with cars, people, and purpose. These streets connect us and make it possible to go places, become someone, and enjoy the many benefits of life. The long and winding roads lead us toward our future.

If you don't buckle up, slow down, and stay focused, you may come to a dead end. Your family and friends would be devastated, and the world might never know what you could have become.

You are invited to join us on the **journey to save lives**. Please drive safely and sober. If you plan to drink, plan ahead—designate a driver or schedule a rideshare.

Enjoy these drink mocktails, food recipes, and safety tips. Share them with family and friends so everyone can make it **home safely for the holidays**.

Thank you!



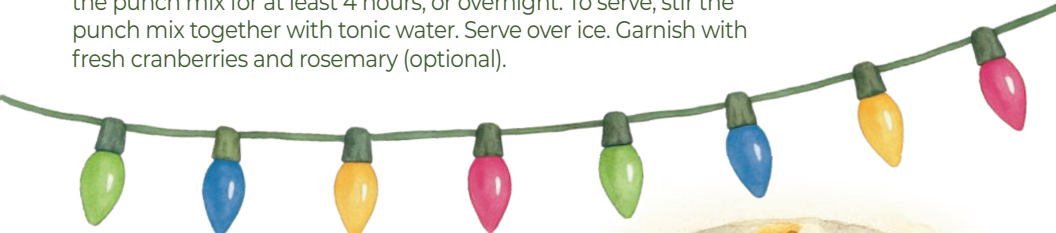
Festive Cranberry Fizz Punch

2 1/2 cups fresh cranberries
1/2 cup fresh ginger, sliced
1/2 cup sugar
3 cups cranberry juice cocktail
2 large sprigs fresh rosemary

1/4 ounce black tea leaves
4 cups boiling water
1/4 cup pomegranate molasses
1/4 cup non-alcoholic orange bitters
6 cups tonic water, chilled

CRANBERRY ROSEMARY SYRUP: Blitz the cranberries and ginger in a food processor until roughly chopped. Mix with the sugar and cranberry juice cocktail in a 3-quart saucepan. Bring to a boil, then add the rosemary. Lower the heat and simmer for 5 minutes. Let cool, ideally overnight in the refrigerator. Strain through a fine mesh strainer and discard the solids. You should have about 3 cups of thin syrup.

CRANBERRY PUNCH MIX: Place the tea leaves in a large heatproof bowl. Pour the boiling water over them and steep for 3 minutes. Strain out the leaves, and whisk in the Cranberry Rosemary Syrup, pomegranate molasses, and orange bitters. Refrigerate the punch mix for at least 4 hours, or overnight. To serve, stir the punch mix together with tonic water. Serve over ice. Garnish with fresh cranberries and rosemary (optional).



Sweet Potato Bites

4 medium sweet potatoes,
peeled and sliced into 1/4" thick rounds
2 tbsp melted butter
1 tsp maple syrup
Kosher salt
1 (10 oz) bag marshmallows
1/2 cup pecan halves



Preheat oven to 400°. On a large baking sheet, toss the sweet potatoes with melted butter and maple syrup, then arrange in an even layer. Season with salt. Bake until tender, flipping halfway through, about 20 minutes. Remove the baking sheet from the oven and switch the oven to broil. Top each sweet potato round with a marshmallow and broil until puffed and golden. Immediately top each marshmallow with a pecan half and serve.

Be an influencer. Don't let your friends drive drunk or drugged.

Maple Roasted Apple Mocktail



- 2 medium crisp apples
- 1/4 cup maple syrup
- 1 tbsp olive oil
- 1 tsp ground cinnamon
- 1/2 tsp ground nutmeg
- 1/4 tsp ground allspice
- 1 tbsp fresh lemon juice
- 2 cups apple juice, chilled
- 12 oz non-alcoholic ginger beer, chilled
- Cinnamon sticks



Preheat the oven to 375°F. Halve, core, and thinly slice apples. Place the apples in a large bowl. Add maple syrup, olive oil, cinnamon, nutmeg, and allspice, and toss until fully coated. Transfer to a parchment lined baking sheet and arrange in the single layer. Bake until golden-brown and knife tender, 20 to 25 minutes. Add 1 cup roasted apple slices to a medium pitcher, add 1 tablespoon lemon juice, and crush everything together with a muddler (or one end of a rolling pin) until the apples are fully broken down. Stir in apple juice and ginger beer (non-alcoholic). Serve over ice and garnish with an apple slice and cinnamon stick (optional).



Cream Cheese Wreath

- 2 packages (8 oz) cream cheese, softened
- 1/4 cup mayonnaise
- 1/4 cup sour cream
- 1/3 cup grated Parmesan cheese
- 1/4 cup sliced green onions
- 10 bacon strips, cooked and crumbled
- Fresh Italian parsley
- Diced pimientos
- Assorted crackers



In a bowl, beat the cream cheese, mayonnaise, sour cream, Parmesan cheese, and onions. Stir in bacon. Cover and refrigerate for 1-2 hours. Shape into a wreath on a serving platter and garnish with parsley and pimientos. Serve with crackers.

Be a good host. Serve food and non-alcoholic options at your party.



Raspberry Mocktini

1 tbsp lime juice
1 tbsp crushed raspberries
1/2 cup cran-raspberry juice
1 splash raspberry-flavored sparkling water
Fresh raspberries

Shake the crushed raspberries with lime juice and ice. Add the cran-raspberry juice and pour into a martini glass (straining the raspberry puree and ice). Top with sparkling water and garnish with raspberries.



No Regrets When You Drive With Care And BUCKLE UP

- **Phone down, eyes up!** Limit distractions and no hand-held cellphone use when driving.
- **Always wear your safety belt**—it's the single most effective thing you can do to protect yourself in a crash. Buckling up isn't just a good idea, it's the law.
- **Secure children in a properly installed car seat** that is right for their size and weight. Children age 13 and under should ride in the back seat.



Be a smart driver. Buckle up and keep your eyes on the road.

Celebrating 28 years of "Recipes for the Road!"



Pecan Baked Brie

- 1 (16 oz) wheel of brie cheese
- 1 sheet frozen puff pastry, thawed
- 1/4 cup roughly chopped pecans
- 1/2 tsp freshly cracked black pepper
- 2 tbsp dark brown sugar
- 1 egg
- 2 tbsp water
- Apple slices



Preheat the oven to 400° with a rack in the center position. Grease a pie plate or rimmed sheet pan. Roll out puff pastry on a lightly floured surface, into an 11x11 inch square. Place the puff pastry in the prepared pie plate. Add the brie to the center of the puff pastry, then top the brie with pecans, brown sugar, and black pepper. Carefully fold the corners of the pastry over the brie, pinching the edges together to seal. In a small bowl, beat the egg with 2 tablespoons of water. Brush the pastry all over, being sure to get the sides. Bake until the pastry is a deep golden brown, about 35 to 40 minutes. Serve warm with apple slices.



Alcohol is a leading factor in motor vehicle deaths.

Cover designs since 1998's inaugural issue.



Marshmallow Snowman & Dreamy Hot Cocoa

1/4 cup cocoa
1/2 cup sugar
1/2 tsp salt
1/3 cup water
4 cups milk
1 tsp vanilla

Pretzel sticks
Large marshmallows
Candy corn
Black decorative icing
Mini marshmallows



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

HOT COCOA: 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 mini marshmallows (optional) and a marshmallow snowman.

Celebrate safely—designate a driver or get a safe ride home.



Pear Mint Mocktail

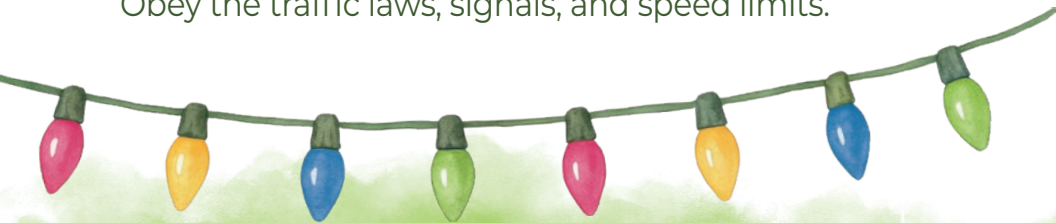
4 fresh mint leaves
2 tbsp lime juice
1 cup ice
1/3 cup pear juice
2 tbsp simple syrup
1 mint sprig

Muddle mint leaves with lime juice in a cocktail shaker. Add ice, pear juice, and simple syrup. Shake until well blended, about 10 seconds. Pour drink into a tumbler with ice. Garnish with mint sprig.



No Regrets When You Share the Road

- **Give 3 feet when passing bicyclists.** Passing too closely is dangerous and illegal.
- **Yield to pedestrians crossing** at every intersection and pedestrian crosswalk. Look in all directions before proceeding.
- **Always stop before turning right on red.** Obey the traffic laws, signals, and speed limits.



Drive safe and sober, or get pulled over.

Pineapple Mock-Margarita

2 cups pineapple juice
2 cups orange juice
2 cups ginger ale soda
1/2 cup lime juice
1/4 cup sugar
1 tsp ground cinnamon
Lime and pineapple slices

Combine juices and soda in a pitcher. Chill until ready to serve. Mix sugar and cinnamon on a round plate. Rub rims of glasses with lime and dip in sugar mixture. Place ice cubes in sugar-rimmed glasses, pour the drink mixture and garnish with a lime wheel and pineapple slice.



Green Grinch Punch & Santa Kabobs

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

Green grapes
Bananas
Strawberries
Mini marshmallows
Black decorative icing



SANTA-GRINCH KABOB: 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.

GREEN GRINCH PUNCH: Mix Jell-O, water, pineapple juice, and limeade in a large pitcher or punch bowl. Stir well until Jell-O is dissolved. To top the glass rim, dip the top in water and then into the red sugar. Just before serving, add chilled lemon-lime soda to the punch. Pour over ice. Garnish with a kabob.

Call hands-free ***FHP** on your cell to report impaired drivers.



Mint Chocolate Mocktini

Chocolate syrup
1/2 cup chocolate milk
1 cup mint-chocolate chip ice cream
4 ice cubes
Mini-candy cane

Drizzle syrup lines around inside of two martini glasses. In a blender combine chocolate milk, ice cream, and ice cubes. Blend completely then pour mix into glass. Top with a dollop of ice cream and garnish with a candy cane.



Hot Caramel Apple Cider

2 cups apple cider
2 tbsp caramel sauce
1/2 tsp vanilla
Apple slices

Combine ingredients into a saucepan and heat over medium heat, stirring constantly until caramel has melted. Pour into mug and serve while hot. Garnish with an apple slice and drizzle of caramel sauce (optional).



Orange-Banana Freeze



1 cup orange juice
1 cup milk
1 cup ice
1 banana
2 cups orange sherbet
Orange slices, garnish

Place ingredients into blender, cover and blend on medium speed until smooth. Pour into smoothie glass and garnish with orange slice.

Drink responsibly. Designate a driver or call for a rideshare.

EVEN ONE DRINK of alcohol can slow your reflexes and reaction time, reduce your ability to see clearly, and make 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.

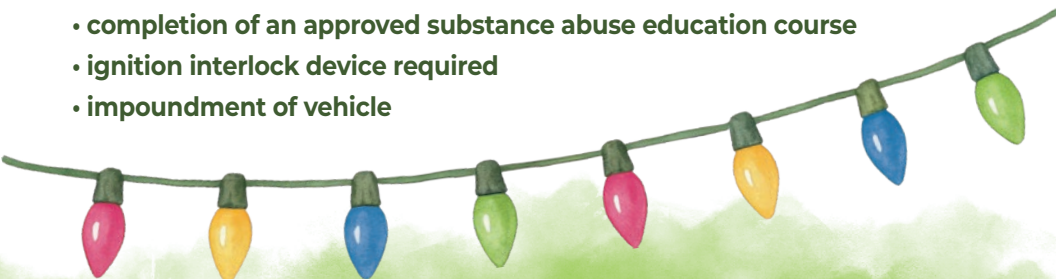
Anyone under 21 years of age with a blood or breath alcohol level of .02 or above found driving or in actual physical control of a motor vehicle will lose his/her driving privilege for six months. Note: a driver under 21 may be charged with DUI if the law enforcement officer determines that their faculties 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.

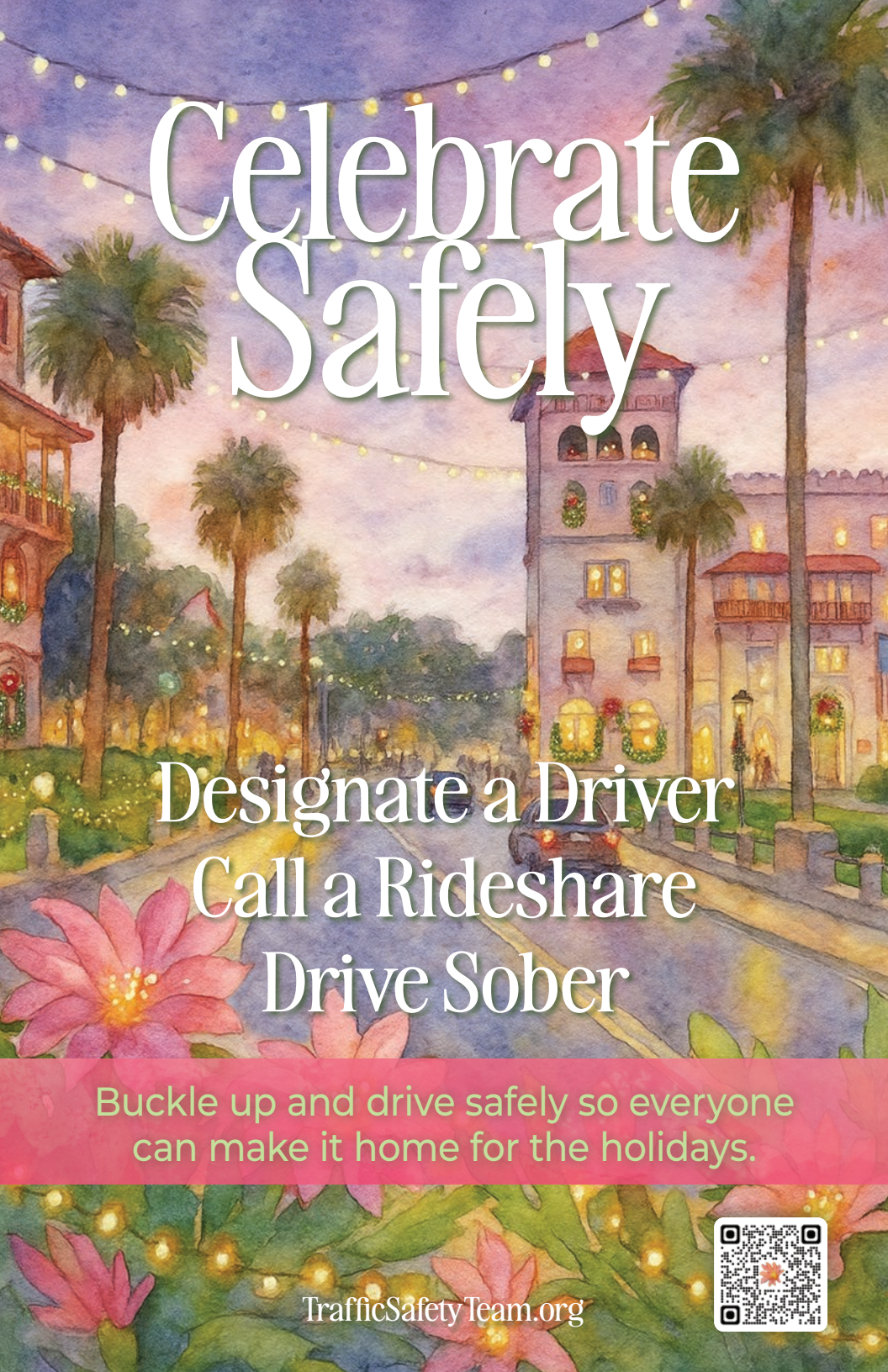
Pop a top, face a fine – Florida law prohibits possession of open containers of alcoholic beverages by the driver and passengers.

Some Consequences of a DUI

- costly fines
- jail time
- 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



Save lives. Never drive drunk, drugged, distracted, or drowsy.



Celebrate Safely

Designate a Driver
Call a Rideshare
Drive Sober

Buckle up and drive safely so everyone
can make it home for the holidays.

TrafficSafetyTeam.org

