

23rd RECIPES FOR THE ROAD

Mocktails • Recipes • Safety Tips



YOUR TRAFFIC SAFETY TEAM
Bringing you home safely

Northeast **FDOT**

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RUDOLPH SPARKLER

This blood orange mocktail is a wonderful winter spritzer – a tasty and easy holiday nonalcoholic drink recipe.

Ingredients:

8 oz freshly squeezed blood orange juice
1 tbsp honey
1/2 tsp vanilla
4 oz sparkling lime water
Blood orange slices
Maraschino cherry

Preparation: Combine juice, honey and vanilla into cocktail shaker. Shake for one minute and add ice to chill. Pour into two ice-filled glasses. Lastly, top drink with sparkling water and garnish with blood orange slice and one Maraschino cherry for Rudolph's nose.

SLEIGH DRIVER



*Enjoy and celebrate the season with this nonalcoholic punch....
Always buckle up and be alert as you drive home for the holidays.*

Ingredients:

1 cup water
1/2 cup honey
1 small piece of ginger, peeled and sliced
3 pears, chopped
2 quarts apple cider
1 lemon
1 tbsp allspice
1 cup fresh cranberries
2 tbsp vanilla extract

Preparation: Boil water, honey, ginger, and one pear over medium heat. Strain mixture and return liquid to pan. Next, add the remaining pears, cider, lemon and allspice over medium-high heat while stirring for 15 minutes. Add rest of ingredients, reduce temperature, allow to simmer, and serve.

FIGS-IN-A-BLANKET

Please always include alcohol-free drink options for the designated drivers and include food at your festivities. This simple trio of figs and cheese wrapped in ham is sweet and salty, and oh-so-nice!

Ingredients:

24 fresh figs
Crumbled goat cheese
Country ham
Honey (optional)

Preparation: Remove the stem and quarter the figs, being careful not to cut through the bottom. Gently open figs, leaving attached at bottom. Fill each fig with about 1/2 teaspoon of cheese then wrap each fig in a slice of ham. Secure with wooden toothpick. Warm at 350°F for 4-5 minutes. Drizzle with honey to bring out the fig's sweetness if you'd like and serve.

OLD-FASHIONED EGGNOG

*Toast the season with a smooth, creamy, nonalcoholic concoction that's sure to keep family and friends coming back for more.
Eggnog is a classic American tradition to celebrate the holidays.*

Ingredients:

12 medium egg yolk
1 1/2 cups white sugar
4 cups full fat milk
2 cups heavy cream
1 tsp ground nutmeg
1 tsp vanilla

Preparation: Place the egg yolks and white sugar into the blender. Blend for about 2 minutes or until the mix thickens up. Pour the yolk-sugar mix into a large bowl, whisk in milk and cream. Continue mixing until the sugar has completely dissolved. Sprinkle in the nutmeg and pour in the vanilla, mix until well incorporated. Taste and adjust nutmeg if desired. Chill until ready to serve. Sprinkle ground cinnamon over each cup before serving.

DON'T DRINK & DRIVE

Every single injury and death caused by drunk drivers is totally preventable. Unfortunately, drunk drivers cause around 30% of all traffic fatalities in Florida every year and that number increases during the holidays.

Some of the consequences of a DUI or DWI:

- 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 • Loss of vehicle • Loss of life

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.

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Report impaired drivers. Dial *FHP on your cell phone.

YOUR TRAFFIC SAFETY TEAM
Bringing you home safely

Welcome to our 23rd annual "Recipes for the Road!"

We hope you enjoy these delicious nonalcoholic drink recipes and important traffic safety tips. Have a fun and safe holiday, and never drive while under the influence of drugs or alcohol.

Thank you to the volunteers and community partners who share our passion and goal of reducing alcohol-related traffic crashes and fatalities in Northeast Florida. Over the last 23 years, we have made a positive impact by helping to keep people safe on our roads during the holidays.



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Have a happy and safe holiday season!

FROSTBITE MOCKTAIL

A cool blueberry drink that's alcohol-free, refreshing and perfect for a brunch or holiday party!

Ingredients:

Ice
1 oz lime juice
1 oz pineapple juice
2 oz white grape juice
Fresh mint leaves
Fresh blueberries
3 oz citrus flavored seltzer



Preparation: Muddle mint and a couple of blueberries in a cocktail shaker. Add ice and juices. Shake well. Strain into a large glass filled with ice. Top with citrus seltzer and garnish with a few fresh blueberries.

CHEESY DREAMS

These cheesy appetizer bites will disappear like magic. May also be prepared ahead of time and popped straight into the oven frozen.

Ingredients:

2 cups grated sharp cheddar cheese
1 cup softened butter
2 tbsp heavy cream
1 egg
1 tsp Worcestershire sauce
1/2 tsp salt
1/2 tsp dry mustard
Ground red pepper or hot sauce
1 package white bread slices

Preparation: Blend cheese and butter with electric mixer. Add remaining ingredients besides bread until combined. Cut crust off of each slice of bread and cut each slice into 4 squares. Spread about 1 tsp of cheese mix onto half of bread squares and add plain bread square to create mini sandwiches. Place sandwiches 1 inch apart on lightly greased baking sheet and cook in preheated oven at 375°F for 15 min or until golden brown.



SPARKLING HOLIDAY LEMONADE

A blackberry lemonade punch that looks and tastes amazing for a holiday office party or to toast the New Year.

Ingredients:

2 cups water
1 cup sugar (or sugar substitute)
1 tbsp lemon zest
1 cup fresh lemon juice
1 1/2 cup fresh blackberries
2 1/2 lemon lime seltzer

Preparation: In a saucepan, bring 2 cups of water and sugar to a boil, stirring occasionally for 2 minutes. Remove sugar water from heat and add lemon zest and juice. Next, blend blackberries and 1 cup of lemon sugar water until smooth and then strain mixture into pitcher. Add remaining lemon sugar water to pitcher, stir, and top it off with the seltzer.



RAISIN BREAD PUDDING

This rich bread pudding is a favorite, warm comfort-food dessert.

Ingredients:

3 beaten eggs
1/2 cup sugar
1 tsp ground cinnamon
1/4 tsp ground nutmeg
1 cup milk
1 cup whipping cream
1 tsp vanilla
2 tbsp melted butter
1 cinnamon-raisin bread loaf (cut into 1-in cubes)

Preparation: Whisk together milk, cream, vanilla and butter in a large bowl. Add bread cubes and mix gently until bread is moistened. Allow to chill for an hour. Preheat oven to 350°F. Pour mixture into lightly greased 2 1/2 quart soufflé dish and cover with aluminum foil. Bake until a knife inserted in the center comes out clean, 35-40 minutes. Serve warm.



EASY NUTELLA HOT COCOA

A new classic slow cooker holiday hot chocolate recipe.

This rich, hazelnut hot cocoa is perfect for small gatherings.

Ingredients:

1 1/2 cup semi-sweet chocolate chips
1/4 cup cocoa powder
1/2 cup sugar
1 tsp vanilla extract
3/4 cup Nutella
1 cup heavy cream
6 cup whole milk

Garnish Options: Marshmallows, whipped cream and chocolate shavings

Preparation: Combine all ingredients, except garnish options, in a slow cooker and stir. Cover and set on low for four hours. Keep the hot chocolate in the slow cooker, on the warm setting. Serve in mugs with variety of toppings.

