

Recipes for the Road

24TH
EDITION

- Mocktails
- Recipes
- Safety Tips

CELEBRATE SAFELY, DESIGNATE A DRIVER



Northeast



YOUR TRAFFIC
SAFETY TEAM

Bringing you home safely.



Have a Safe and Happy Holiday Season!

We are excited to present you with our 24th Annual *Recipes for the Road!* We hope you will enjoy these tasty, nonalcoholic drink recipes as well as the delicious appetizers and treats included this year! Have a fun and safe holiday, and never drive while under the influence of drugs or alcohol.

The *Celebrate Safely, Designate a Driver* program has made a positive impact by helping to keep drivers, passengers, and vulnerable road users safe during the holidays. Thank you to the volunteers and partners who support the FDOT District Two's Community Traffic Safety Program. Together, we can reduce alcohol-related traffic crashes and the goal for zero fatalities on our local roadways in Northeast Florida.

TrafficSafetyTeam.org/Mocktails



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COOL CUCUMBER SLUSH



Chill out and celebrate safely with this healthy, honeydew-cucumber, nonalcoholic slushy!

Ingredients:

1 cup cucumber, peeled, cut into 1" pieces
2 1/2 cups honeydew, cut into 1" pieces, frozen
2 cups mint leaves
1/2 cup coconut water
1/2 tbsp lime juice
2 tsp sea salt
2 cups ice

Garnish:

cucumber slices
mint leaves

Preparation: Blend ingredients in a blender until smooth.
Pour into four tumblers. Top with cucumber slices and mint leaves.

#DriveSober - Alcohol is a leading factor in motor vehicle deaths.

CRAN-APPLE HOLIDAY WASSAIL

A warm, festive drink that's alcohol-free and perfect to serve at any holiday party!



Ingredients:

- 1 quart cranberry cocktail juice
- 2 quarts apple cider
- 1 cup orange juice
- 1/2 cup honey
- 18 whole allspice
- 8 whole cloves
- 4 cinnamon sticks
- 1/2 vanilla bean, split
- 3 strips of orange rind, 1" wide
- 3 strips of lemon rind, 1" wide

Preparation: Combine juices and honey in an electric slow cooker. Place spices on a double layer of cheesecloth, gather, tie and place into the slow cooker. Add vanilla bean and citrus rinds, cover and cook on low for 4-5 hours. Remove and discard spice sachet, vanilla bean and citrus rinds. Reduce temperature to warm, cover and serve directly from slow cooker.

#DriveSafe ▪ Never drive drunk, drugged, distracted or drowsy.

DON'T DRINK & DRIVE

On average 3 people die and 5 are seriously injured each day in Florida due to motorists driving under the influence of drugs and/or alcohol.

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)
- Driving below the speed limit
- Erratic braking or stopping without cause
- Slow response to traffic signals (sudden stop, delayed start)
- Nearly striking an object, curb, etc.

Every injury and death caused by drunk drivers is totally preventable.

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

ICED PASSION-FRUIT TEA

This green tea mocktail punch is a crowd pleaser at parties. Please always include alcohol-free drink options for the designated drivers and include food at your festivities.

Ingredients:

3 green tea bags

3 cups water

3 cups passion fruit cocktail juice

red currant berries (or substitute with raspberries)



Preparation: Place tea bags in a large, heatproof punch bowl or pitcher. Heat water to almost a boil, pour over tea bags and steep for 5 minutes. Remove tea bags and allow to cool. Stir in fruit juice and refrigerate until cold. Serve over ice and berries.

#BeSmart ▪ Only ride in a car with a sober, alert driver.

PULL-APART CHEESE BREAD

Shaped like a Christmas tree, this pull-apart garlic, cheese bread will be a festive favorite among guests at your holiday gathering.

Ingredients:

- 1 can (13.8 oz) refrigerated pizza crust dough
- 4 oz Neufchâtel cream cheese
- 1 cup shredded mozzarella cheese
- 2 tbsp butter
- 1 tsp minced garlic
- 3 tbsp fresh basil and rosemary, chopped
- 1 cup marinara sauce for dipping

Preparation: Preheat oven to 400°. Stretch pizza dough to a 10" x 15" size and cut into 36 equal squares with a pizza cutter. Mix cheeses in a small bowl and add one tablespoon of the mixture to dough squares. Make a ball and seal edges of dough. Place dough balls on a cookie sheet in the form of a Christmas tree. Bake for 15-17 minutes, until golden. Remove from oven, brush with butter and sprinkle with chopped herbs. Serve with warm marinara sauce.

#BeResponsible • Don't Drink and Drive!



Always Buckle Up...
For Your Family,
For Yourself,
For LIFE.



No Regrets When You Drive With Care
And **BUCKLE UP**



- **Always wear your safety belt.**
- Buckling up is the single most effective thing you can do to protect yourself in a crash.
- Secure children in the proper child safety seat.
- Safety belt use isn't just a good idea, it's the law.



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PHONE DOWN ↓ **BUCKLE UP** ↑

SPICED EGGNOG COOKIES

Celebrate the season with these chai tea and eggnog cookies!

Always buckle up and be alert as you drive home for the holidays.

Ingredients:

1 chai tea bag

1 package (17.5 oz) sugar cookie mix

1/2 cup butter, melted

1 egg

4 tbsp eggnog, divided

cinnamon sugar (1/2 cup granulated sugar and 2 tbsp cinnamon)

1 cup powdered sugar

1/2 tsp ground nutmeg

Preparation: Preheat oven to 350°. Remove tea from bag. Stir tea leaves, cookie mix, butter, egg, and 2 tbsp eggnog until well blended. Drop tablespoonfuls of dough onto parchment paper-lined baking sheets. Dip bottom of a glass in cinnamon sugar and press to lightly flatten dough. Bake for 8-10 minutes, remove from sheet and cool. Whisk together 2 tbsp eggnog, powdered sugar and nutmeg until smooth. Spoon over cooled cookies. Allow to dry and enjoy!

#PhoneDown #BuckleUp - TrafficSafetyTeam.org

SPICY PINEAPPLE-LIME SODA

Add a zing to your drink offerings with this zesty mocktail to toast the holidays and New Year with lots of cheer!

Ingredients:

2 limes

1 tbsp pink peppercorns, crushed

3 dried chile de árbol peppers

1/2 cup pineapple juice

1/2 cup sugar

pinch of sea salt

9 cups club soda, divided

lime wedges and crushed pepper for garnish

Preparation: Remove zest from lime in wide strips with a vegetable peeler and place in a medium bowl. Add crushed peppercorns, whole peppers, pineapple juice, sugar, and salt. Stir until sugar mostly dissolved. Pour into an airtight container and chill 8-12 hours. Strain juice through a fine-mesh sieve, discard solids. To make one drink, mix 1/4 cup juice with 3/4 cup club soda and pour into an ice-filled glass. Garnish with lime wedge and a sprinkle of crushed pepper.

Always have a nonalcoholic drink option for guests.

IMPAIRED DRIVING IS A DEADLY CRIME

Driving while intoxicated is a major factor in traffic fatalities in Florida, and the number of incidents increases during the holidays. 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.

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



CRANBERRY FLATBREAD

A small but tasty appetizer with seasonal, sweet and savory flavors – perfect for family and friends during this festive season.

Ingredients:

1 1/2 cup fresh cranberries
3 tbsp maple syrup
1 tbsp shallot, finely chopped
1/2 tsp dried thyme
1/4 tsp sea salt
2 premade flatbreads (14 oz package)
4 oz crumbled goat cheese



Preparation: Preheat oven to 375°F. Mix cranberries, syrup, and seasonings in an 8" x 8" baking dish. Roast about 15 minutes, stirring once or twice, until cranberries burst. Remove and stir until mixture is thick. Spread the hot cranberry mixture evenly over the two flatbreads. Top with goat cheese crumble. Bake directly on oven rack, 8-10 minutes, until cheese is softened and flatbread is crispy. Cut into eight strips or wedges and serve.

Always serve food with alcoholic beverages.



"If only I'd been watching for bicyclists."

No Regrets When You Drive With Care
And **GIVE 3 FEET WHEN PASSING**



- **Share the road with bicyclists.**
- Stop before turning right on red.
- Passing bicyclists too closely is dangerous and illegal.
- Focus on the road. Avoid aggressive driving.
- Obey the traffic laws, signals and speed limits.



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PHONE DOWN ↓ **BUCKLE UP** ↑

"If only I'd been watching for pedestrians."



No Regrets When You Drive With Care And **STOP FOR PEDESTRIANS**



- **Stop for pedestrians crossing at every intersection.**
- Stop before turning right on red.
- Look in all directions before making a turn.
- Do not pass a vehicle that is stopped for pedestrians.
- Obey the traffic laws, signals and speed limits.



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PHONE DOWN ↓

BUCKLE UP ↑

ORANGE CREAM FREEZE

Dazzle guests with this easy made-to-order, guilt-free, dairy-free, and alcohol-free, sweet citrus mocktail.



Ingredients:

- 1/4 cup almond milk
- 1/2 cup orange sorbet
- 1 tbsp orange juice
- 1 tsp lime juice
- 1/2 cup ice
- orange slices for garnish

Preparation: Add ingredients into a single serving blender in the order listed above. Blend about 15 seconds or until smooth. Pour into glass and top with an orange slice.



Alcohol alters and slows physical and mental coordination.

CINNAMON CANDIED PECANS

Guests will go nutty for these candied pecans. They make a great snack to have out on any buffet or charcuterie board.

Ingredients:

1/4 cup coconut sugar
1/4 cup maple sugar
2 tsp cinnamon
1/8 tsp sea salt
1 egg white
1 tsp water
1/2 tsp vanilla extract
3 cups pecan halves



Preparation: Preheat oven to 300°F. Whisk sugars, cinnamon and salt together in a small bowl. In a large bowl, whisk egg white, water and vanilla until frothy. Add pecan halves and toss until coated. Reserve 2 tbsps of sugar mixture for later. Add rest of the sugar to the pecans and toss until completely coated. Place on parchment paper lined baking sheet in a single layer. Bake 40-45 minutes, tossing every 15 minutes. Remove from oven, sprinkle with reserved sugar mixture, and allow to cool completely. Store in an air tight container.

Provide protein-rich and starchy foods for partygoers.

"If only I'd been focused on driving."



No Regrets When You Drive With Care And **STOP DISTRACTED DRIVING**



- **Eliminate distractions.**
- No hand-held cellphone use when driving.
- Do not eat, drink, put on makeup, or read while driving.
- Focus on the road. Avoid aggressive driving.
- Obey the traffic laws, signals and speed limits.

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PHONE DOWN ↓ **BUCKLE UP** ↑

S'MORES FRAPPUCCINO

Find your inner kid while having a safe and merry season with classic s'mores flavor in this cool new frappuccino recipe.

Ingredients:

4 cups ice

1/2 cup black coffee, brewed and cooled

1/4 cup milk

1 tsp vanilla extract

3 tbsp marshmallow topping

2 tbsp chocolate syrup

Garnish:

whipped cream

graham cracker crumbs

chocolate Syrup

Preparation: Combine all ingredients, except garnish options, into a blender. Blend until smooth. Pour into two large or four smaller serving size glasses. Top with whipped cream, sprinkle graham cracker crumb and drizzle with chocolate syrup.

#CelebrateSafely ▪ #DesignateADriver

REUBEN BITES

Bold appetizer bites that are easy to make and taste great. Food does help slow the absorption rate of alcohol – but only time will sober someone up.

Ingredients:

1/2 cup thousand island salad dressing
4 plain bagels, split in half
2 large dill pickles, thinly sliced lengthwise
1 lb deli sliced corned beef
8 slices of Swiss cheese

Preparation: Spread dressing on each bagel half. Top with pickle, corned beef and cheese. Place on baking sheet. Broil, 6" from the heat, for about 4-6 minutes until cheese is melted. Cut each bagel half into six wedges. Serve while still hot.

If you've been drinking, find a safe ride home from a sober driver.

DRIVE SOBER



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DRIVE SAFE



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