



Recipes for the
ROAD

HAPPY
HALLOWEEN
CELEBRATE SAFELY!





Recipes for the **ROAD**

In the United States, traffic crashes claim the lives of more children each year than any other cause. The danger peaks on Halloween, when children are three times more likely to be struck and killed by a driver compared to any other day.

Safety Tips for Drivers

- Stay alert for trick-or-treaters on Halloween.
- Reduce your speed, consistently scan the road, and eliminate distractions.
- Watch for pedestrians emerging from between parked cars or behind shrubs.

Safety Tips for Pedestrians

- Always walk on sidewalks when available and use crosswalks to cross safely.
- Set up a “buddy system” to ensure everyone gets home safely and no one walks alone.
- No matter the costume, ensure it offers excellent visibility in the dark.

Witch's Brew

Ingredients

- 64 oz. 100% Grape Juice
- 46 oz. Fruit Punch or Pineapple Juice
- 2 Liter Lemon Lime Soda

Directions

Add the fruit punch concentrate and grape juice to a punchbowl or large pitcher. Stir to combine. Just before serving, add ice and chilled lemon lime soda to the pitcher. Serve as-is or with fruit pieces like blackberries and orange slices.

Jack-o-lantern Cheese Quesadillas

Ingredients

- 6 Foldit® Artisan Flatbread
- 4 oz. Mozzarella Cheese or Monterey Jack (thinly sliced)
- 4 oz. Cheddar cheese (thinly sliced)

Directions

Preheat oven to 425°F. For the pumpkin shape, use a sharp paring knife to cut a pumpkin face into one side of each flatbread. Set aside the larger pieces to create stems. On the opposite side of the flatbread (the side without the face), layer Monterey Jack or mozzarella cheese, followed by cheddar cheese. Fold the flatbread so the cheddar cheese shows through the pumpkin face. Bake in the oven for 3-5 minutes. Once done, remove and gently press on the pumpkin face to let the cheese ooze through the cutouts.

