



Happy Thanksgiving
Celebrate Safely!

Recipes for the
ROAD





Recipes for the **ROAD**

Blackberry & Sage Spritzers

Ingredients

- 1/2 cup honey
- 1/2 cup water
- 3 to 4 fresh sage leaves
- 1 pound fresh or frozen blackberries
- Ice
- Sparkling water
- Extra blackberries and sage leaves for garnish (optional)

Directions

Combine honey and water in a saucepan over medium heat, stirring until just before boiling. Remove from heat, add sage leaves and blackberries as it cools. Blend the mixture (including sage) until smooth. Strain through a fine-mesh sieve to remove seeds. For spritzers, fill a glass with ice, add 2 tablespoons to 1/4 cup of the honey syrup to taste, and top with sparkling water. Stir and garnish with extra blackberries and sage.

Candied Walnuts

Ingredients

- 2 tbsp. canola oil
- 2 tbsp. balsamic vinegar
- 1/8 tsp. pepper
- 2 cups walnut halves
- 1/2 cup packed brown sugar

Directions

In a large heavy skillet, combine the oil, vinegar and pepper. Cook and stir over medium heat until blended. Add walnuts and cook over medium heat until nuts are toasted, about 4 minutes. Sprinkle with brown sugar. Cook and stir until sugar is melted, 2-4 minutes. Spread on foil to cool. Store in an airtight container.

Thanksgiving is approaching, and many travelers will be passing through Florida. This means heavy holiday traffic and a higher risk of crashes. Here are some driving tips from FDOT to keep you safe:

Be flexible: Avoid peak travel times. Leaving a bit earlier can help you beat the rush.

Check your vehicle: Inspect your car's engine, fluids, headlights, and tires before your trip.

Take breaks: On long drives, stop regularly to stretch and stay alert.

Stay patient: Don't let frustration affect your driving. Avoid speeding and unsafe maneuvers.

Buckle up: Always wear your seatbelt and ensure everyone in the car does too!

