



Recipes for the
ROAD



Arrgh!
Be safe this Gasparilla,
don't drink and drive!



Recipes for the ROAD

Ahoy, mates! Stay safe and prepared with these helpful tips:

- **Plan Ahead and Arrive Early:** Check parade route maps and schedule your travel time to avoid last-minute traffic.
- **Parking Strategy:** Park farther from the parade route and walk or use public transportation to reach your spot.
- **Designate a Sober Driver:** If you plan to drink, arrange for a sober driver or use ride-sharing services.
- **Follow Traffic Laws:** Observe speed limits and obey all traffic signals.
- **Watch for Pedestrians:** Stay vigilant near crowds and at street crossings.

Stay safe and enjoy Gasparilla!

Photos used on cover courtesy of Keir Magoulas, Visit Tampa Bay



Pirate Punch

Ingredients

- 3 cups orange juice
- 3 cups grapefruit juice
- Splash of ginger ale

Directions

In a large punch bowl, combine 3 cups of orange juice and 3 cups of grapefruit juice. Cover and chill in the refrigerator until ready to serve. Slice fresh orange, lime, and grapefruit wedges to use as garnishes for the glasses. For a fun Gasparilla twist, attach pirate flags to the glasses for garnishes. Fill individual glasses with ice. Use a ladle to pour the chilled juice mixture over the ice. Top each glass with ginger ale for a fizzy finish.

Optional: Add a splash of pineapple or pomegranate juice for extra flavor. Swap orange juice for lemonade to create a refreshing variation.

Ravioli Pops

Ingredients

- 1/2 cup breadcrumbs
- 2 tsp pepper
- 1-1/2 tsp each: oregano, parsley flakes
- 1 tsp each: salt, crushed red pepper flakes
- 1/3 cup flour
- 2 large eggs, beaten
- 1 (9 oz) package cheese ravioli
- Oil for frying
- Parmesan cheese (optional)
- 42 lollipop sticks
- Marinara & pesto for dipping

Directions

Mix breadcrumbs with seasonings in a bowl. Set aside bowls of flour and beaten eggs. Coat each ravioli in flour, then egg, and finally the breadcrumb mixture. Heat 1/2 inch of oil to 375°F and fry the ravioli for 1-2 minutes on each side until golden. Drain on paper towels.