



HAPPY

**LABOR DAY**

TRAVEL SAFELY!

*Recipes for the*  
**ROAD**





## Recipes for the ROAD

Labor Day, observed on the first Monday of September, is a time to celebrate the hard work and contributions of America's workforce. It's also a popular weekend for road trips, meaning traffic will be heavier and safety on the road is especially important.

If you're traveling this Labor Day weekend, a little preparation can go a long way toward keeping you and others safe.

### Travel Smart and Stay Safe

- **Plan ahead:** Map out your route before leaving, using GPS or navigation apps to avoid traffic bottlenecks and construction zones.
- **Check your car:** Inspect tires, brakes, lights, and fluids before you go to make sure your vehicle is road-ready.
- **Stay sober:** Never drive under the influence of alcohol or drugs. Arrange for a sober driver or use public transit or rideshare services if you'll be drinking.
- **Buckle up:** Make sure every passenger is properly secured with a seat belt before the trip begins.
- **Look before you lock:** Always check your back seat for children or pets before walking away.

*Safe travels, and enjoy your Labor Day weekend!*



### Red, White & Raspberries Mojito Mocktail

#### Ingredients

- 2 cups of sparkling water
- 1 cup brewed green tea, cooled
- 1/2 cup fresh lime juice
- 1/4 cup fresh mint leaves
- 2 tbsp. sugar
- 1/2 cup raspberries
- Ice cubes

#### Directions

Set aside 4 to 6 mint leaves for garnish. Combine the sparkling water, cooled green tea, lime juice, remaining mint leaves, and sugar in a blender, and blend for about 2 minutes until smooth. Add the raspberries and pulse briefly to mix them in without over-blending. Fill glasses with ice, then pour in the mocktail mixture. Garnish each glass with the reserved mint leaves, serve immediately, and enjoy.



### Cool & Creamy Cucumber-Dill Bites

#### Ingredients

- 1 (8 oz.) package cream cheese, softened
- 1 (7 oz.) packet dry Italian-style salad dressing mix
- 1/2 cup mayonnaise
- 1 French baguette, cut into 1/2-inch slices
- 1 cucumber, thinly sliced
- 2 tsp. dried dill weed

#### Directions

In a medium bowl, mix the softened cream cheese with the salad dressing mix and mayonnaise until smooth. Spread a thin layer of the cream cheese mixture over each baguette slice, then place a cucumber slice on top. Sprinkle lightly with dill and repeat with the remaining bread, cucumber, and topping. Serve immediately or refrigerate until ready to serve.