



Happy Holidays

Celebrate Safely!

Recipes for the
ROAD





Hot Buttered Yum

Ingredients

- 2 (12-oz.) cans cream soda
- 1 stick (1/2 cup) unsalted butter
- 2 star anise pods (plus extra for garnish)
- 1/2 tsp. cinnamon
- 1/4 tsp. nutmeg
- 1/4 tsp. allspice

Directions

Pour the cream soda into a pitcher and let the foam settle for 3–4 minutes. In a saucepan over low heat, melt the butter and stir in the star anise, cinnamon, nutmeg, and allspice. Add the cream soda and heat gently, stirring occasionally, until warmed through, about 8–10 minutes. Serve warm, garnished with cinnamon sticks or extra star anise.



Jalapeño Cheese Crisps

Ingredients

- 4 slices bacon
- 1 cup finely shredded Parmesan
- 1/2 cup shredded cheddar (preferably aged)
- 1 jalapeño, thinly sliced
- Freshly ground black pepper

Directions

Preheat oven to 375°F. Cook bacon in a skillet over medium heat until crispy, about 8 minutes, then drain and chop. On a baking sheet, mound about 1 tablespoon of Parmesan topped with 1 tablespoon of cheddar, press lightly, and top with a jalapeño slice and some bacon. Season with black pepper and repeat with remaining ingredients. Bake until golden and crispy, about 12 minutes, then let cool slightly before serving.



Recipes for the ROAD

The holidays are a time for celebration—but also one of the busiest travel periods of the year. A little preparation can make your trip safer and less stressful.

Plan Ahead

- Check weather and traffic before you go.
- Use apps like Google Maps or Waze to avoid delays.
- Allow extra time for heavy traffic.

Prep Your Vehicle

- Check tires, brakes, and fluid levels.
- Test your battery and pack an emergency kit.

Drive Smart

- Stay alert and avoid distractions.
- Keep a safe distance and obey speed limits.
- Be patient—everyone's trying to get home, too.

Rest and Recharge

- Take breaks every few hours and share driving duties.
- Get plenty of sleep before long trips.

Safe travels, and enjoy the journey this holiday season.

