



# Zero Proof Drink Recipes

from the 22nd Annual  
Zero Proof Mix Off



Safe  
Communities  
Coalition

Lorain County



Lorain County  
Public Health



# Safe Communities Coalition

Lorain County

## *About this recipe book*

Kicking off every winter holiday season since 2001, the Zero Proof Mix Off party draws hundreds of Lorain County residents to taste test zero proof drinks.

The drinks are mixed by creative community groups competing for the best recipe!

The Mix Off is a party with a purpose to encourage everyone to drive sober and to serve non-alcoholic options at parties. The event raises awareness of the importance of driving sober.

**This book keeps the party going.**

The Safe Communities Coalition encourages everyone to make a Mix Off drink for holiday celebrations.



**Looking for a recipe from the past?** Scan the QR code or visit [LorainCountyHealth.com/TrafficSafety](https://LorainCountyHealth.com/TrafficSafety)

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# Safe Communities Coalition

Lorain County

## Who we are

Since 1989, the Safe Communities Coalition (SCC) has worked on community initiatives that involve engineering, enforcement and education.

## Our mission

To prevent injuries and deaths on Lorain County roads.

## What we do

- Review and analyze Lorain County traffic crash data.
- Raise traffic safety awareness via campaigns, events, interventions and social media.
- Educate about the importance of wearing a seat belt, driving sober, motorcycle safety, driving focused, and bicycle and pedestrian safety.
- Facilitate the Traffic Fatality Review Committee to review all fatal traffic crashes in Lorain County and identify trends and possible interventions to prevent future crashes.

**More info: [LorainCountyHealth.com/TrafficSafety](https://LorainCountyHealth.com/TrafficSafety)**

# PINKY PROMISE



## Ingredients:

- 2 c. seltzer water
- 2/3 c. frozen raspberries and strawberries
- 3 oz. raspberry flavored syrup
- Ice

## Directions:

1. Mix seltzer water, frozen raspberries, strawberries and raspberry syrup.
2. Pour over ice.
3. Enjoy!

**Makes: 3 servings**

# CHUBB-ERMINT COCOA



## Ingredients:

- 2 tbsp. hot chocolate mix
- 1 c. milk (of your choice)
- 2 tbsp. peppermint flavored liquid coffee creamer
- 1 scoop mint chocolate chip ice cream
- Whipped cream
- Chopped Andes mints or peppermint candies for garnish

## Directions:

1. Add 2 tbsp. of mix to 1 cup hot milk
2. Add liquid coffee creamer and stir until well blended.
3. Top with ice cream, whipped cream and your favorite toppings.

*To make your own Hot Chocolate Mix (yields 4 servings)*

- Mix 4 oz. milk chocolate chips (about 3/4 c.)
- 1 c. unsweetened dark chocolate cocoa powder
- 2 1/2 c. powdered sugar
- 1 tsp. salt
- 1 tbsp. cornstarch

1. Freeze the chocolate chips for at least 10 minutes. Pulse the frozen chips in a food processor until they are small crumbles. (If you don't freeze them, they'll melt in the food processor!)
2. Whisk together crumbled chocolate chips, cocoa powder, powdered sugar, salt and cornstarch. Place in a plastic bag or airtight container.

**Makes:** One 8 oz. serving

# CRANBERRY POMEGRANATE MIMOSA



*Lorain County  
Community College*

CONFERENCE AND DINING SERVICES

## **Ingredients:**

- 6 fresh cranberries (for a sweeter drink do not muddle, use only for garnish)
- 3 tbsp. pomegranate arils (seeds)
- Splash of orange juice
- ¼ c. cranberry juice
- ½ c. pomegranate juice
- Cinnamon
- Red sanding sugar (or granulated sugar in a food processor with red food coloring)
- 1 lime, thinly sliced
- Sparking water or non-alcoholic Prosecco

## **Directions:**

1. Muddle 4 cranberries and 3 tbsp. pomegranate arils in cocktail shaker with a pinch of sugar and splash of orange juice. Once the cranberries and arils are muddled, add ¼ c. cranberry juice, ½ c. pomegranate juice and ice cubes to the shaker. Shake for 1 minute to combine.
2. Mix cinnamon and red sugar on a small plate. Use a lime wedge to wet the glass rim before dipping in the cinnamon and sugar. Fill glass with ice and strain the mixture from the shaker between 2 glasses. Finish each glass with 2 oz. sparkling water or non-alcoholic Prosecco.
3. Garnish with a cranberry and lime slice on a cocktail stick or toothpick.

**Makes:** Two 6 oz. drinks



# BUDDY'S BREW



MurrayRidgeCenter

HELPING PEOPLE...FOR A LIFETIME

## Ingredients:

- 1 c. cold brew coffee (sweetened or unsweetened)
- 2 tbsp. half & half
- 1 tbsp. maple-flavored coffee syrup
- Ice

## Optional toppings:

- Whipped cream
- Maple syrup
- Salt

## Directions:

1. Mix all ingredients.
2. Garnish with desired toppings.

**Makes:** 1 serving

# MAMA-RITA



**Department of  
Health**

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Women, Infants, and  
Children Program (WIC)

## **Ingredients:**

- ½ c. concord grape juice
- ½ c. coconut milk
- ½ c. ice
- Optional: Edible luster dust and rimming sugar for garnish

## **Directions:**

1. Shake in a cocktail mixer and serve over ice.
2. Garnish with luster dust and rimming sugar.

**Makes: 1 serving**

# “FALL”ING FOR THE PARKS



## Ingredients:

- 8 c. fresh pressed apple cider
- 2 tbsp. maple syrup
- 2 tsp. ground cinnamon or 2 whole cinnamon sticks
- 1/8 tsp. nutmeg
- 2-3 whole cloves
- 2 stars anise
- 1 orange, sliced
- 1 apple sliced, (half for garnish, half for pot)
- Cinnamon sugar sprinkle for garnish
- Optional: 1 dried chili
- Homemade sweetened whipped cream

## Directions:

1. Mix all ingredients except garnishes in a slow cooker and simmer for a couple of hours. Strain ingredients out of cider.
2. Garnish with apple slice, cinnamon sugar, and whipped cream (recipe below).

### *Homemade Sweetened Whipped Cream*

- 2 tbsp. sugar
  - 1 c. heavy whipping cream
1. Place a metal mixing bowl and metal whisk in freezer, 10-15 minutes.
  2. Place sugar in mixing bowl and add whipping cream. Whisk just until the cream reaches stiff peaks. When ready to use, re-whisk 10-15 seconds.
- Recipe yields about 2 cups whipped cream.

**Makes:** Sixteen 4-oz. servings

# DO YOU CHEER WHAT I CHEER



Let's Get Real, Inc.

## Ingredients:

- 2 c. fresh or frozen cranberries
- 1 c. honey
- 1 ½ c. water
- 2 tbsp. whole cloves
- 4 cinnamon sticks
- 6 c. cranberry juice
- 4 medium oranges, cut into wedges
- 6 c. Sprite Winter Spiced Cranberry
- Optional garnishes: Cinnamon sticks, cinnamon sugar mix, oranges and cranberries

## Directions:

1. Warm cranberries, honey, water, cloves and cinnamon sticks in a saucepan on medium heat.
2. Cook, stirring occasionally, 8-10 mins or until honey melts and spices are fragrant. Remove from heat and transfer to a heat-safe pitcher.
3. Add cranberry juice and orange wedges to mix and refrigerate overnight.
4. Once thoroughly chilled, squeeze each orange into the mix and discard the oranges.
5. Strain the mixture and discard solids. (You may do this twice to ensure all solids are filtered.)
6. Fill glasses with ice and add mixture to 1/3 full.
7. Top off with Sprite and stir to combine.
8. Add more honey and garnishes to taste.
9. Optional - Rim each glass with cinnamon sugar.

**Makes:** 12 servings

# BE A GOLDFISH



Amherst Schools  
Powers Elementary

## Ingredients:

- 3 oz. Hawaiian Punch Polar Blast
- 2 oz. white cranberry juice
- 2 oz. Sprite
- Garnishes:
  - Nerds
  - SuperSour Pucker Powder
  - Sugar
  - 1 Swedish Fish

## Directions:

1. Mix Hawaiian Punch Polar Blast, white cranberry juice, and Sprite in a shaker with ice until chilled.
2. To prepare the glass, mix sugar and Pucker Powder in a small dish. Get another small dish with water and a soaked sponge.
3. Rim glass by pushing it down onto the sponge to wet the rim, then dip the rim of the glass into the sugar mixture.
4. Place 1 oz. Nerds in the bottom of the rimmed martini glass. Pour chilled drink into the glass and place one Swedish Fish into the glass to float.

**Makes:** 1 serving

# GRINCHY GREEN COMET COCOA



## Ingredients:

- 4 c. whole milk
- 10 oz. white chocolate chips
- 1 tsp. vanilla extract
- 1 tsp. peppermint extract
- Green gel food coloring
- Garnishes: Whipped cream and small red hearts or sprinkles

## Directions:

1. In a medium saucepan, add milk and stir in white chocolate chips.
2. Turn heat to medium low and stir constantly to make sure the chocolate melts but does not burn. You want the hot chocolate to come up to just barely a simmer.
3. Once the chocolate is all melted, remove the pan from the heat.
4. Add vanilla and peppermint extract to the warm milk mixture.
5. Stir in green food coloring until it's that Grinch green color. Pour into heat-proof mugs.
6. Top each mug of green hot cocoa with whipped cream and some sprinkles. Serve warm and enjoy!

**Makes:** Four 1 c. servings

# JAILHOUSE ROCK



## Ingredients:

- 3½ c. 100% cranberry juice
- 2 c. 100% apple juice
- 16 oz. 7-Up or Sprite
- Ice
- Optional:
  - Sprig of mint or rosemary
  - Fresh cranberries
  - Rim glass with rimming sugar
  - Edible glitter

## Directions:

1. Mix apple and cranberry juices in a large pitcher.
2. Fill a glass with ice.
3. Fill a glass 2/3 full with the juice mixture.
4. Fill the remainder of the glass with Sprite or 7-Up.
5. Garnish with a sprig of mint or rosemary or fresh cranberries.
6. Add a dash of edible glitter.

**Makes: 7 servings**

# SANTA'S PUMPKIN JUICE



## Ingredients:

- 1 c. pumpkin purée, chilled
- 2 c. cream soda, chilled
- 2 c. spiced apple cider, chilled
- Whipped cream for topping
- Pumpkin spice for topping

## Directions:

1. Place pumpkin purée in a bowl.
2. Add spiced apple cider and whisk well.
3. Add cream soda, stir lightly and pour into a glass.
4. Top glass with whipped topping and pumpkin pie spice.

**Makes:** 6 servings



# TAX TITAN TONIC



United Way of  
Greater Lorain County

## Ingredients:

- ½ c. coconut water
- ¼ c. pineapple juice
- 1 ¾ tbsp. cream of coconut
- 1 ¼ tbsp. lime juice
- Ice
- Optional garnishes
  - Pineapple wedges
  - Toasted coconut flakes

## Directions:

1. Add coconut water, pineapple juice, lime juice, cream of coconut, and ice to a cocktail shaker. Shake until the mixture is chilled and frothy.
2. Fill a glass with crushed ice and strain mocktail mixture into the glass.
3. If desired, garnish with toasted coconut flakes and pineapple wedge.

**Makes:** about one 8 oz. serving

# JUICILICIOUS CONCOCTION



**Mental Health,  
Addiction & Recovery  
Services Board of  
Lorain County**

## **Ingredients:**

- 64 oz. jug white cranberry peach juice
- 64 oz. jug pineapple juice
- 2 liters ginger ale (optional)
- 2 small cans peach chunks
- 2 jars cherries
- Bursting boba
- Garnishes: Lemons and peaches

## **Directions:**

1. Pour chilled juices and ginger ale (optional) into a serving container or punch bowl and mix together.
2. Fill glass with peach chunks, bottled cherries and bursting boba.
3. Pour juice over fruit in glasses and serve.

**Makes:** Twenty-four 8 oz. servings

# BUCKEYE BERRY



## Ingredients:

- 2 c. vanilla ice cream
- 2/3 c. cranberry apple juice
- 1 c. ice
- ½ c. lemon lime soda
- Whipped topping for garnish

## Directions:

1. Pour the vanilla ice cream, cranberry apple juice, ice, and lemon lime soda into a blender.
2. Blend until combined and smooth.
3. Garnish with whipped cream

**Makes:** 8 cups- 16 servings of ½ cup each

# BLACKBERRY SAGE SPRITZER



## Ingredients:

- ½ c. honey
- ½ c. water
- 3-4 fresh sage leaves
- 1 lb. fresh blackberries
- Ice
- Sparkling water
- Garnishes: Blackberries and sage leaves

## Directions:

1. Combine honey and water in saucepan over medium heat and stir. Right before it's about to boil, remove from heat.
2. Add whole sage leaves and blackberries. Stir until the mixture has cooled and the berries have broken down a bit.
3. Pour the mixture into a blender and blend on high until well combined and looks uniform in color and texture. Pour mixture through a fine-mesh sieve to remove blackberry seeds. You should have about 2 cups of smooth, thick syrup.
4. Fill a cup with ice and add the blackberry and sage syrup - 2 tbsp. for a mild spritzer, or ¼ c. for a sweeter one.
5. Top with sparkling water, stir, and garnish with extra blackberries and a bit of sage.

**Makes:** 10 servings

# FALLEN AND I CAN GET UP



**University Hospitals**  
Elyria Medical Center

## **Ingredients:**

- 2 oz. cranberry juice
- $\frac{3}{4}$  oz. orange juice
- $\frac{1}{2}$  oz. simple syrup
- $\frac{1}{8}$  teaspoon pink petal dust
- Ice
- Garnishes: Rosemary sprig and fresh cranberries

## **Directions:**

1. Chill a glass.
2. In a cocktail shaker, add ice, cranberry juice, orange juice, simple syrup, and pink petal dust.
3. Shake to chill.
4. Strain into the chilled glass.
5. Garnish with a rosemary sprig and fresh cranberries.

**Makes: 1 serving**

# HOLIDAY SPICE FRAPPUCCINO



## Ingredients:

- 4 tbsp. apple brown sugar syrup
- 20 oz. heavy cream
- 4 tbsp. coffee flavored base syrup
- 4 tbsp. frap roast
- 1 tbsp. gingerbread syrup
- 1 tbsp. cinnamon caramel syrup
- 1 tbsp. chestnut praline syrup
- 1 tbsp. chai
- 6½ oz. whole milk
- 13 oz. ice
- Spiced apple drizzle
- Spiced praline crumbles

## Directions:

1. Combine apple brown sugar syrup with heavy cream in a whipped cream cannister and insert a nitrogen charger. Shake the cannister to create whipped cream.
2. In a blender, combine coffee flavored base syrup, frap roast, gingerbread syrup, cinnamon caramel syrup, chestnut praline syrup, chai, milk, ice and blend.
3. Pour contents into two 12 oz. cups and top with apple brown sugar whipped cream, spiced apple drizzle, and spice praline crumbles.

**Makes:** Two 12 oz. servings

# COLOR CHANGING LOVE POTION



## Ingredients:

- 4 tsp. blue pea flower tea
- 2 c. boiling water
- 2 c. pink lemonade
- Garnish: Lemon

## Directions:

1. Steep tea in boiling water for 8 minutes.
2. Strain into a 2-cup measuring cup.
3. Pour tea into an ice cube tray and freeze until solid.
4. Place the frozen tea cubes in a blender and crush.
5. Place  $\frac{1}{2}$  cup of slush in each glass and pour  $\frac{1}{2}$  cup pink lemonade over the crushed ice. Watch the magic!
6. Optional: Garnish with lemon

Tip to make ahead: Freeze tea ice cubes up to 2 days ahead.

**Makes:** 1 serving

# HOLIDAY CRANBERRY MOCKTAIL



*Child Enrichment Services  
Family Support Services  
Senior Enrichment Services  
Shelter and Emergency Services*

## Ingredients:

- 2 c. 100% cranberry juice, chilled
- ½ c. 100% apple juice, chilled
- 16 oz. unflavored seltzer
- Ice
- Optional: Coconut sugar

## Directions:

1. Mix cranberry and apple juices together in a pitcher. Keep in the refrigerator until ready to serve.
2. Optional: Sugar rim the glasses by running a sliver of lemon around the rim, then dipping into coconut sugar. Note: This will make the drink Paleo but it's no longer Whole30 compliant.
3. Fill four glasses halfway with ice and pour the juice until glass is 1/3 full. Top off with seltzer. Leave a little room for bubbles!
4. Garnish each glass with a sprig of fresh rosemary and a few cranberries.

**Makes: 4 servings**



# STARRY WINTER NIGHT



## **Ingredients:**

- A few frozen blueberries
- 1 oz. lemon lime soda
- 1 oz. Hawaiian Punch Polar Blast
- Splash of grenadine

## **Directions:**

1. Combine all in a cup and serve.

**Makes:** One 2 oz. drink

# POSITIVELY PERFECT PARTY PUNCH



## Ingredients:

- One 59 oz. carton pineapple juice, chilled
- One 59 oz. carton cranberry juice, chilled
- One 59 oz. carton orange juice, chilled
- 1 liter lemon lime soda, chilled
- 1 gal. orange sherbet, frozen
- Garnishes: Sliced oranges, mint sprigs

## Directions:

1. In a punch bowl, add all juices.
2. Stir gently.
3. Add soda 15 minutes before serving.
4. Right before serving, using an ice cream scoop, add sherbet to preference.
5. Garnish with sliced oranges or mint sprigs if desired.
6. Enjoy!

**Makes:** Thirty-six 6 oz. servings

# PROHIBITION



## Ingredients:

- 1 oz. roasted black tea (2 tea bags with 10 oz. water)
- 1 orange slice
- 1 maraschino cherry
- 3-4 dashes aromatic bitters
- 1 oz. Torani Bourbon Caramel Syrup
- 1 tsp. club soda
- Garnish: Orange peel

## Directions:

1. To make tea, brew 2 tea bags in 10 oz. water for 20 minutes, then chill.
2. Muddle 1 orange slice and 1 cherry in bottom of glass.
3. Splash 3-4 drops of bitters and add ice.
4. Pour 1 oz. Torani Bourbon Caramel Syrup and 1 oz. chilled tea.
5. Add a splash of club soda and stir.
6. Garnish with orange peel and slice.

2022 BEST TASTE

WINNER

# GREENBELT PUNCH



United Way of  
Greater Lorain County

## Ingredients:

- 8 oz. white cranberry juice
- 1 oz. lime juice
- 1 oz. tangerine syrup
- 1 cinnamon stick
- Green apple slices
- Lime slices
- 3 drops of green food coloring

## Directions:

1. Mix all ingredients in the order listed.
2. Stir to combine.

2022 BEST PRESENTATION

WINNER

# PLACEBORITA



## LORAIN COUNTY COURT OF COMMON PLEAS

### Ingredients:

- ½ gal. Sprite
- ½ liter margarita mix (non-alcoholic)
- 52 oz. limeade
- Sugar for rim
- Sour gummy worms for garnish

### Directions:

1. Mix Sprite, non-alcoholic margarita mix, and limeade.
2. Chill if desired.
3. Rim the glass in sugar and garnish with a sour gummy worm.

2022 PEOPLE'S CHOICE

WINNER

## COLD SNAP GINGERBREAD NOG



Let's Get Real, Inc.

### Ingredients:

- 1 tsp. espresso powder
- 1 tbsp. brown sugar
- ¼ c. water
- 2 c. eggnog
- 2 tbsp. molasses
- 1 tsp. ground ginger
- ½ tsp. ground cinnamon
- ½ tsp. ground nutmeg
- Ice, crushed
- Whipped cream
- Gingersnap cookies, crushed (garnish)

### Directions:

1. In a saucepan over medium heat, combine the water, espresso powder, and brown sugar. Stir until the sugar has dissolved. Bring to a slight boil and remove from heat. Let cool completely.
2. In a bowl, add the eggnog, the cooled saucepan mixture, molasses, ginger, cinnamon, and nutmeg. Whisk until combined.
3. To serve, add crushed ice to each glass. Pour in the gingerbread eggnog mixture until glasses are filled. Top with whipped cream.
4. Crush a few gingersnap cookies. Then sprinkle them as a garnish on top of the whipped cream.
5. Sip and enjoy!

# **THANK YOU!**

**to all who make the  
Zero Proof Mix Off possible**

Safe Communities Coalition members

Lorain County Medical Reserve Corps  
Volunteers

Marion L. Steele High School  
Medical Health Technology Program  
Student Volunteers

WEOL 930 AM & 100.3 FM

All mixers!

## **JUDGES**

Lori Cook  
*Traffic Safety Consultant*

Amanda Deery  
*Elyria Law Director's Office*

*Franco Gallo*  
*Lorain County Educational Service Center*

Mathias Hauck  
*Avon Brewing Company*

Bruce VanDyke  
*WEOL*

## **DOOR PRIZE DONORS**

AAA East Central  
Lake Erie Crushers  
LCCC Starbucks  
Yard House Crocker Park



***Safe roads depend on all of us.***

- Plan ahead by finding a safe way home before the festivities begin. A sober driver is the way to go.
- If you've had too much to drink, use an app like Uber or Lyft. Call a sober friend or family member, a taxi, or use public transportation.
- If you see an impaired driver on the road, pull over and call #677 or 911.

### **Be a great host all year long**

- Offer your favorite non-alcoholic beverage from the Zero Proof Mix Off as an option for guests.
- Make non-alcoholic options as appealing and available as alcoholic options.
- Help guests coordinate safe rides home before the party starts.
- Close the bar at least 90 minutes before the party ends.

### **Alcohol-free party ideas**

- Host your own Zero Proof Mix Off! Ask guests to create non-alcoholic drink recipes as part of a competition.
- Try a white elephant gift exchange.
- Have guests dress up in a theme to make the party unique and fun.
- Craft an exciting holiday menu that will be the talk of the party.





# Safe Communities Coalition

Lorain County

- ***Follow the rules of the road.***
- ***Watch out for pedestrians and motorcycles.***
- ***Wear a helmet.***
- ***Give bicycles 3 feet.***
- ***Slow down.***
- ***Drive and ride sober and focused.***
- ***Buckle up.***



# *Thank you*

for keeping Lorain County  
roads safe!

## **Making a drink?**

use the hashtag

**#DriveSoberLorainCounty**  
and tag us!



@LorainCoHealth



@LorainCoHealth



@LorainCountyHealth



LorainCountyHealth.com