

*Lorain County's
17th Annual*

Zero Proof Mix Off

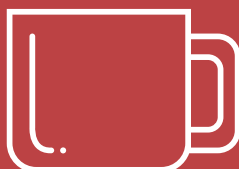
RECIPE BOOK

Dec. 6, 2018



*Lorain County's
largest party
with a purpose.*

**drive sober
ALWAYS**



alcohol and driving:

NEVER TOGETHER

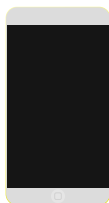


In 2017, 38% of fatal crashes in Lorain County were alcohol-related.



TIME is the only thing that makes you sober up enough to drive safely.

Make every ride safe



Order a ride using an app or call a taxi.

Ask a friend to be the designated driver.



**Safe
Communities
Coalition**

Lorain County

LorainCountyHealth.com

11/18 Funded by U.S.DOT/NHSTA
Data from Transportation Information Mapping System

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Unicorn Blood

MIXED BY:

Firelands Counseling & Recovery Services

INGREDIENTS:

- 1 gal. Hawaiian Punch Polar Blast
- 1 (64 oz.) white cranberry juice
- 1 (2 liter) 7 Up
- ½ c. pineapple juice
- Optional: Silver Luster Dust or Pearl Dust

DIRECTIONS:

Mix in large container and serve cold.



LIFE's Frosted Lavender Lemonade

MIXED BY:

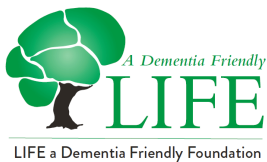
LIFE A Dementia Friendly Foundation
and Lorain County JVS Allied Health
Sciences Program

INGREDIENTS:

- 8 c. vanilla ice cream
- 4 c. prepared chilled lemonade
- 1 tsp. culinary lavender
- Lemon slices to garnish

DIRECTIONS:

Mix ice cream, lemonade & lavender in
blender. Blend to desired consistency
and pour into prepared glasses.



Power Ranger Punch

MIXED BY:

Lorain County Metro Parks

INGREDIENTS:

- 1 (128 oz.) Green Berry Rush Hawaiian Punch
- 1 (2 liter) Sprite
- 1 (46 oz.) can pineapple juice

DIRECTIONS:

Combine ingredients and stir.



THE UGLY SWEATER

MIXED BY:

Murray Ridge Center: Early Intervention

INGREDIENTS:

- ½ gal. lime sorbet
- 1 (2 liter) Sprite
- 1 gal. green Hawaiian fruit punch
- Red/green sanding sugar (optional)
- Reddi-Wip (optional)

DIRECTIONS:

1. In a large punch bowl, spoon in in the lime sorbet. Pour half of the Sprite and half of the Hawaiian punch over the sorbet.
2. Stir to combine.
3. Top with desired toppings.



MurrayRidgeCenter

HELPING PEOPLE...FOR A LIFETIME

KOOL KIDS JUICE

MIXED BY:

Neighborhood Alliance/Rising Titans

INGREDIENTS:

- 1 (2 liter) Sprite
- 1 package blue Kool-Aid
- 64 oz. white grape juice
- Whipped cream topping
- Blue & clear candy sprinkles

DIRECTIONS:

Mix in Sprite with white grape juice and Kool-Aid mix. Top with whipped cream and candy sprinkles.



Grandpa Wished Grandma Made This Hot Chocolate

MIXED BY:

Lorain County Sheriff's Office

INGREDIENTS TO MAKE TWO SERVINGS:

- ½ c. whole milk
- ¾ c. coconut milk
- 2 tbsp. brown sugar
- 1 tbsp. unsweetened cocoa powder
- ¼ c. semi-sweet chocolate chips
- 1/8 tsp. vanilla extract
- 1 dash salt

MARSHMALLOW WHIPPED CREAM

- ¼ c. heavy whipping cream
- ¼ c. marshmallow fluff
- ½ tsp. vanilla
- ¼ c. toasted coconut
- Candied sprinkles or other topping can be used



DIRECTIONS:

For hot chocolate: In a large saucepan, whisk together the milk and coconut milk, bring to a simmer. Whisk in the cocoa, brown sugar, chocolate chips, vanilla and salt. Continue cooking until the chocolate chips and sugar melt and the mixture is thick and smooth, about 5 minutes. Remove from the heat and pour into mugs.

For whipped cream: In a medium bowl, beat the whipping cream, marshmallow fluff and vanilla until peaks form (when you pull the beaters straight up, peaks should form without falling. Pipe onto hot chocolate. Sprinkle on the roasted coconut, or other garnish.

Teen Power Punch!

MIXED BY:

Catholic Charities Teen Mentoring Program

INGREDIENTS:

- 3 (3 oz.) packages strawberry flavored Jell-O® mix
- 9 c. boiling water
- 4 c. sugar
- 9 c. water
- 2 (46 fl. oz.) cans of pineapple juice
- 2 c. lemon juice
- 4 (2 liter) Ginger Ale

DIRECTIONS:

In a large bowl, whisk together the strawberry gelatin mix and 9 cups of boiling water. Set aside. In a large pot, bring the remaining 9 cups of water to a boil. Stir in the sugar until dissolved. Pour the sugar water into the gelatin water, then stir in the pineapple juice and lemon juice, mixing well. Pour into four 1-gallon size re-sealable freezer bags to freeze.



**CATHOLIC
CHARITIES**
Diocese of Cleveland

Dino Punch

MIXED BY:

Lorain County JVS FFA

INGREDIENTS:

- 1 gal. Hawaiian punch
- 12 oz. pineapple juice
- 1 (2 liter) Sprite

DIRECTIONS:

Combine ingredients and chill.



Venom

MIXED BY:

Judge Sherry L. Glass & Lorain County
Domestic Relations Court

INGREDIENTS:

- 1 gal. Juicy Red Hawaiian Punch, ice cold
- 12 oz. can frozen pink lemonade concentrate
- 46 oz. pineapple Juice
- 59 oz. orange juice (tropical blend if desired), ice cold
- 1 (2 liter) Sprite or Ginger Ale, ice cold
- 1 c. sugar
- 25.4 oz. sparkling grape juice, ice cold

DIRECTIONS:

Combine ingredients and chill.



Judge Sherry L. Glass

Domestic / Juvenile Division

Lorain County Common Pleas Court

Holiday Mint Breeze

MIXED BY:

Dominic Zunis Memorial Foundation

INGREDIENTS:

- Muddled lime
- Mint leaves in shaker
- 2 oz. cranberry syrup
- 4 oz. LaCroix/soda water
- Pineapple juice

DIRECTIONS:

Add the muddled lime and mint into a shaker. Shake the cranberry syrup, LaCroix or soda water, add a splash of pineapple juice.

Dominic Zunis Memorial Foundation
DomZunisFoundation.org

Colors+ Cowabunga Cocktail

MIXED BY:

Colors+ Youth Center

INGREDIENTS:

- 1 c. sugar, divided
- 6 c. water, divided
- ¼ tsp. each of the following 4 colors (flavors of choice) Kool-Aid Unsweetened Drink Mix: blue, purple, orange, and red
- 1 (2 liter) carbonated lemon-lime beverage, chilled

DIRECTIONS:

Mix ¼ c. sugar and 1-1½ c. water to 1 color drink mix in small bowl. Pour into ice cube tray. Repeat with remaining drink mix colors, 1 at a time, and using additional ice cube trays as necessary. Freeze several hours or until solid. Add ice cubes to large glasses before serving. Fill with soda.



Thin Blue Line Shine

MIXED BY:

Ohio State Highway Patrol

INGREDIENTS:

- ½ gal. apple cider
- ½ gal. apple juice
- 4 cinnamon sticks
- 1 whole clove
- 1 c. white sugar
- 1 c. brown sugar
- 2 tsp. vanilla extract
- Whipped cream (optional)
- Caramel sauce (optional)



DIRECTIONS:

1. Bring the apple cider, apple juice, cinnamon sticks, whole clove, white sugar, and brown sugar to a boil in a large pot.
2. Reduce heat to medium low and simmer for 20 minutes.
3. Remove from heat and cool completely.
4. Stir vanilla into cooled mixture.
5. Pour into jars and refrigerate.
6. Serve hot or cold, top with whipped cream and caramel garnish if desired.

CRANBERRY TRANSFUSION

MIXED BY:

Lorain County JVS Allied Health Sciences
& Adult Education Phlebotomy Programs

INGREDIENTS:

- 1 qt. cranberry ginger ale
- 1 qt. cranberry juice (from concentrate)
- 1 qt. sparkling cranberry juice
- 1 qt. grape juice (from concentrate)
- 1 c. frozen concentrated limeade
- 1 qt. raspberry sherbet
- 1 qt. ice (crushed or slushed)
- 12 oz. package frozen berries (if desired)

DIRECTIONS:

- Blend all ingredients together until smooth
- Add frozen berries if desired
- Makes about 1½ gallon



Santa's Hot Coconuts

MIXED BY:

Lorain County Blue Foundation

INGREDIENTS:

- 4 (13 oz.) cans full-fat coconut milk
- 2 (14 oz.) cans sweetened condensed milk
- 2 tsp. vanilla extract
- 2 tsp. coconut extract
- ¼ tsp. salt
- ¼ c. Dutch process cocoa powder
- 8 oz. high-quality dark chocolate, chopped
- ½ c. unsweetened flaked or shredded coconut

DIRECTIONS:

Add coconut milk, condensed milk and extracts to a slow cooker and whisk. Stir in salt, cocoa powder and chocolate, whisking again. Cover and cook on low for 2 hours. Stir and whisk every 15 to 30 minutes, making sure the chocolate melts nicely and is thoroughly distributed throughout the mixture.



Ginger Mango Creamsicle

MIXED BY:

Educational Service Center of Lorain County

INGREDIENTS:

- 8 c. water
- 12 Salada Thai Ginger Mango herbal tea packets
- 1 navel orange, sliced
- 1 c. cinnamon simple syrup
- 1 tbsp. pure vanilla extract
- 1 c. French vanilla creamer
- Ginger-infused sugar to rim the glass
- Whipped cream (optional)
- Cinnamon stick (optional)

DIRECTIONS:

Bring the 8 cups of water to a boil, remove from heat. Add tea bags and steep covered for 15 minutes. Muddle the orange slices at the bottom of a 2 quart pitcher. Remove the tea bags and pour tea into the pitcher. Stir in the cinnamon syrup and vanilla and chill in refrigerator up to 24 hours. Right before serving, add the cream and stir. Rim a 6 oz. glass with ginger-infused sugar before pouring. Can be served over ice with a dollop of whipped cream and a cinnamon stick if feeling extra festive.

CINNAMON SIMPLE SYRUP RECIPE:

1 c. water, 1 c. brown sugar, 3 cinnamon sticks. Combine sugar, cinnamon sticks and water and bring to a boil. Simmer for 10-15 minutes. Serves 12.



*Educational Service Center
of Lorain County*

BERRY RESPONSIBLE DRIVER

MIXED BY:

Mothers Against Drunk Driving (MADD)

INGREDIENTS:

- 6 c. fresh or frozen unsweetened strawberries, thawed
- $\frac{3}{4}$ c. thawed limeade concentrate
- 1 can (6 oz.) unsweetened pineapple juice
- 4 c. chilled lemon-lime soda
- Ice cubes (optional)

DIRECTIONS:

Place strawberries or any type of berry you may like in a food processor; cover and process until smooth. Stir in limeade concentrate and pineapple juice. Chill until serving. Transfer to a punch bowl. Just before serving, stir in soda. Serve over ice if desired.



Commit-mint

MIXED BY:

Shoot for the Stars

INGREDIENTS:

- 2 oz. white grape juice
- 3 oz. blue Hawaiian drink
- 6 oz. 7-Up
- 1 stick of hard rock candy (preferably white)
- Galaxy Nonpareils, or various red, white and blue sugar sprinkles to suit your taste

DIRECTIONS:

To begin making this light, refreshing, and dazzling drink: First, dip a glass into the Galaxy Nonpareils to give it a festive look. Next, measure out 3 oz. of the blue Hawaiian drink and pour into your glass. Next, measure out 2 oz. of white grape juice to give a slight tart taste and pour into glass. Next, pour 6 oz. of bubbly 7-Up into the glass. Finally, add your rock candy stick at a jaunty angle for the finishing touch! And voila! You are among the Stars!



CHILLY CHOCOLATE MOOSE

MIXED BY:

Moose's Mission

INGREDIENTS:

- ½ c. milk
- 1 c. ice
- 3 tbsp. hot powder cocoa
- 1 tbsp. peanut butter
- Chocolate syrup (optional)
- Sprinkles for glass rim (optional)
- Whipped cream (optional)

DIRECTIONS:

Dip rim of glass into chocolate syrup & then sprinkles (optional). Blend milk, ice, peanut butter and cocoa powder and pour into glass. Top with whipped cream & enjoy!



P "Common" Cranberry Mint

MIXED BY:

Common Ground

INGREDIENTS:

- 1 c. cranberry juice
- ¼ sparkling water
- 2 tbs. mint syrup
- 8 to 16 fresh cranberries
- Sprigs of fresh mint
- Crushed ice

DIRECTIONS:

In a large measuring cup, pour in cranberry juice, sparkling water and mint syrup. Stir to combine. Pour into two glasses filled with crushed ice and fresh cranberries. Garnish with a sprig of fresh mint.



Common Ground
The Cindy Nord Center for Renewal

WILL'S WINTER CHILL

MIXED BY:

Lorain County Prosecutor's Office

Serves: 12

Prep: 15 min

Total Time: 1.25 hours

INGREDIENTS:

- ½ cup granulated sugar
- 1 c. frozen cranberries
- 1 c. red grapes
- 2 plums, sliced
- 2 bottles Welch's Sparkling White Grape Juice
- 4 c. white cranberry juice
- 1/3 c. lime juice

DIRECTIONS:

1. Place sugar in dish. Roll the cranberries and grapes in the sugar then place on a wire rack to dry for at least 1 hour. Skewer cranberries, grapes, and plums on holiday picks.
2. Stir the Welch's Sparkling White Grape Juice with the cranberry and lime juice in a pitcher or punch bowl. Serve over ice and garnish!



Blueberry Cobbler

MIXED BY:

LCCC Starbucks

INGREDIENTS:

- 7oz. heavy cream
- 40 oz. Starbucks cream base
- 1 oz. Starbucks white mocha
- ½ oz. hazelnut
- 1 tsp. vanilla bean
- 2 tbsp. blackberries
- 2 ½ cups ice
- 1 oz. whipped cream
- Sprinkle of chestnut praline topping

DIRECTIONS:

Combine heavy cream, cream base, and ice. Add white mocha and hazelnut syrup. Pour in vanilla bean and berries. Blend until smooth. Top with whipped cream and sprinkle topping.



Join the Fight

MIXED BY:

United Way of Greater Lorain County

INGREDIENTS:

- 1 c. vanilla ice cream
- 2 c. diet lemonade
- ½ tsp. ground cinnamon

Syrup

- 1/8 c. vegetarian mincemeat
(or traditional)
- 1/3 c. sugar
- 5 tsp. water

DIRECTIONS:

For the syrup, heat together the sugar and water in a pan until the sugar dissolves. Leave to cool a little, then pour into a jar. Add the mincemeat and leave to infuse overnight. Then, strain the mixture and reserve the syrup. Measure out 2 tsp. of the syrup. Mix with all of the other ingredients until white and frothy. Pour into glasses and dust with the cinnamon.



**United Way of
Greater Lorain County**

Frosty's Lemonade

MIXED BY:

Keystone High School Youth 4 Youth

INGREDIENTS:

- 1 c. lemon juice
- ½ c. sugar
- 2 ½ c. water
- Edy's Slow Churn Vanilla Ice Cream

DIRECTIONS:

1. In a pitcher, combine lemon juice and sugar. If using bottled lemon juice, increase amount to 1 ½ cups. Stir until sugar is dissolved.
2. Add water and mix well. Refrigerate at least 1 hour to chill.
3. In blender, combine 1 cup chilled lemonade and 2 cups ice cream (about 4 scoops). Blend well.
4. Pour into glasses and garnish with a lemon slice, if desired.



2017 BEST TASTE WINNER: HOT APPLE CINNAMEL SWEETNESS

MIXED BY:

Lorain County Blue Foundation

INGREDIENTS:

Cider:

- 12 oz. apple cider
- 1 tbsp. homemade cinnamon syrup
- Whipped cream
- 1 tbsp. caramel sauce

Cinnamon syrup:

- 1 c. water
- 1 c. brown sugar
- 1 tsp. cinnamon
- 1 tsp. vanilla extract

Caramel sauce:

- ½ c. salted butter
- 1 c. brown sugar
- ¾ c. heavy whipping cream
- 1 tsp. vanilla extract
- ⅛ tsp. salt



DIRECTIONS:

Bring apple cider to a low simmer in a small pot set over medium heat. Transfer to a large mug and stir in one tablespoon of cinnamon syrup. Top with whipped cream and drizzle one tablespoon caramel sauce.

Cinnamon syrup

1. In a medium saucepan set over high heat, combine water, brown sugar, and cinnamon. Whisk continuously until sugar is dissolved and mixture comes to a boil. Reduce heat to a simmer and whisk for 5 minutes longer, or until syrup thickens.
2. Remove pot from heat and stir in vanilla. Transfer syrup to a clean glass jar and allow to cool.

Caramel sauce

1. In a medium saucepan set over medium-low to medium heat, melt butter. Mix in brown sugar and stir for 2 minutes. Mix in heavy cream and stir for 2 more minutes. Remove pan from heat and stir in vanilla and salt until well incorporated.
2. Pour hot caramel sauce in a jar and allow to cool completely.

2017 BEST NAME WINNER:

Permitted in the Park

MIXED BY:

Lorain County Metro Parks

INGREDIENTS:

- ⅓ c. sugar
- 1 qt. cranberry juice
- 2 c. unsweetened pineapple juice
- 3 tbsp. almond extract
- 1 (2 liter) bottle ginger ale

DIRECTIONS:

In a large container, mix together sugar, cranberry juice, pineapple juice and almond extract. Refrigerate for 1 day. To serve pour juice mixture into a punch bowl. Stir in ginger ale.



2017 BEST STUDENT DRINK WINNER:

The Grinch Hot Chocolate

MIXED BY:

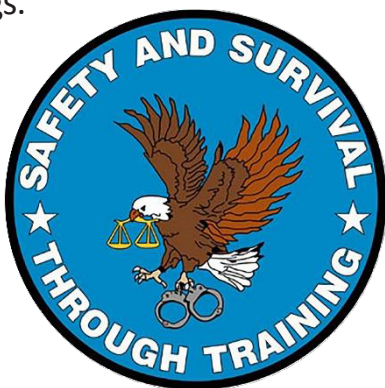
Lorain County Community College Police Training Academy

INGREDIENTS:

- 2 c. milk
- 1 c. white chocolate chips
- 2 tsp. vanilla extract
- 1 tsp. mint extract
- 2 drops green food coloring
- Whipped cream
- Green sprinkles

DIRECTIONS:

Put milk and chocolate in sauce pan on low, melt chips slowly. Remove from heat. Mix in vanilla, mint, and food coloring. Garnish with whip cream and green sprinkles. Yields four 4 oz. servings.



2017 BEST PRESENTATION WINNER:

COOL BLUE BREEZE

MIXED BY:

Catholic Charities, Community Services
Lorain County

INGREDIENTS:

- 32 oz. pineapple juice
- 1 gal. Berry Blue Typhoon Hawaiian Punch
- ½ 2-liter Sprite
- 1 container Country Time powdered lemonade mix
- Swedish Fish candy to garnish

DIRECTIONS:

Pour 1 gal. Hawaiian punch in container or punch bowl. Next stir in pineapple juice. Pour half of powdered lemonade mix and stir until the powder dissolves. After the powder is dissolved add crushed ice and Sprite to taste, give one quick stir but not too much. Garnish with Swedish Fish candy.



CATHOLIC
CHARITIES
Diocese of Cleveland

2017 PEOPLE'S CHOICE WINNER:

FREEZE!!!

MIXED BY:

Ohio State Highway Patrol – Elyria Post

INGREDIENTS:

- 1 oz. cream
- $\frac{3}{4}$ oz. coconut cream
- 1 $\frac{1}{2}$ oz. cherry juice
- dash of grenadine syrup
- 1 $\frac{1}{2}$ oz. pineapple juice
- $\frac{1}{2}$ c. crushed or shaved ice

DIRECTIONS:

Blend all ingredients and serve over ice.
Makes 1 serving.



2017 BEST OVERALL WINNER:

Blood Shot

MIXED BY:

Lorain County JVS Adult & High School
Phlebotomy Programs

INGREDIENTS:

- 1 (2 liter) Dr. Pepper soda
- 1 (1 liter) ginger ale soda
- 1 (1 liter) sparkling grape juice
- 2 (2 liter) pure cherry juice
- 1 jar (13.5 oz.) maraschino cherries (undrained)

DIRECTIONS:

Mix sodas, cherry juice, and sparkling grape juice in bowl. Add maraschino cherries and stir.



THANK YOU:

JUDGES

Chief Tim Barfield, Wellington Police Department

Gene Briscoe, WDLW 1380 AM & 98.9 FM

Lt. Mark Cawthon, Amherst Police Department

Lori Cook, AAA East Central

Amanda Deery, Elyria Law Director's Office

Chief Mike Freeman, North Ridgeville Police Department

Dr. Eric Lockhart, Lorain County Coroner's Office

David Vaughn, Vaughn's Towing

Julie Wallace, The Chronicle Telegram

Terri Zunis, Dominic Zunis Memorial Foundation

ANNOUNCER

Michael Kelly, WOBL/WDLW

ENTERTAINMENT

The Madrigals of Marion L. Steele High School

Keystone High School's Belle Voci

ALL VOLUNTEERS!

THANK YOU FOR YOUR GENEROUS DONATIONS!

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Cleveland Botanical Garden

Cleveland Metroparks Zoo

Common Ground Canopy Tours

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Lake Erie Crushers

Lorenzo's Pizzeria

Mitchell's Homemade Ice Cream Poppee's

Petitti Garden Center

Popcorn

Lorain County Sheriff's Office - Sheriff Phil R. Stammitti

Stan Hywet Hall & Gardens

Synergy Woods

WOBL AM 1320 & 107.7 FM

WDLW AM 1380 & 98.9 FM



I DRIVE SOBER BECAUSE....

my family
-Gena

it is the safe and
smart thing to do.
-Celeste

my dog is waiting for me
at home!
-Paul

family & others
-Vinaida



**Safe
Communities
Coalition**

Lorain County

is conducted through



**Lorain County
Public Health**

For the Health of Us All

9880 S. Murray Ridge Rd. Elyria, OH
LorainCountyHealth.com
440-322-6367