Celebrate responsibly with fun and fabulous nonalcoholic drink recipes.
FIRST A FRIEND, THEN A HOST.

Everyone loves to celebrate with family and friends during the holidays and on special occasions throughout the year. Unfortunately, not everyone plans ahead when they are celebrating with alcohol. If you have ever hosted a party, you know that a plan is needed to avoid the very real danger of impaired driving. One way to do that is to reduce or eliminate the amount of alcohol you serve your guests.

To help host a safe celebration, AAA and its Auto Club Group Traffic Safety Foundation presents The Great Pretenders Party Guide. In addition to flavorful, nonalcoholic drink recipes from many prestigious AAA Diamond-rated establishments, this booklet also includes tips for a safe party and tasty appetizers that you can serve your guests. So please, create lasting, joyful memories — and always celebrate responsibly.

DIAMOND RATINGS

Each year, AAA’s professional staff of inspectors evaluate nearly 60,000 hotel and dining establishments throughout the United States, Canada, Mexico and the Caribbean. Establishments that meet AAA/CAA member travel needs and provide the highest member value are selected for listing in AAA travel publications and AAA.com, and assigned a rating from One to Five Diamonds. The Diamond Ratings represent a combination of the overall quality, the range of facilities, physical attributes and level of services offered by an establishment.
spicy

thick & spicy eggnog
Submitted by
Blu / The Pfister Hotel
Milwaukee, WI

Ingredients
5-6 eggs
2 c. heavy cream
powdered sugar to taste
1 qt. organic milk
1 c. sugar
whole dried cranberries for garnish
special blend of spices to include (your choice):
cinnamon, nutmeg, anise, sugar, vanilla, cloves

Directions
Milk, eggs and heavy cream should be cold. Separate the eggs and keep the whites and the yolks. Whip heavy cream, add a little powdered sugar to sweeten and put to the side. Whip the egg whites until peaks are stiff and put to side. Place egg yolks in large mixing bowl, add sugar and beat until creamy. Slowly add milk and continue to beat while adding your blend of spices to the mixture. Add cream and continue to beat. Add egg whites and beat on low. Serve in martini glass and garnish with cranberries. Makes 2-3 drink servings.

creamelon
Submitted by
Sixteen
Chicago, IL

Ingredients
3 c. chopped seedless watermelon
1 c. chilled green tea
1 c. chilled cream soda
1/8 tsp. ground cinnamon
1 tsp. light brown sugar
ice cubes
watermelon slice

Directions
Blend everything on a low speed and serve in a tall glass. Garnish with big watermelon slice.

spiced peach punch
Submitted by
The Immigrant Restaurant /
The American Club Resort
Kohler, WI

Ingredients
46 oz. peach nectar
20 oz. orange juice
1/2 c. brown sugar
3 (3-inch) cinnamon sticks
1/2 tsp. cloves
2 tbsp. lime juice

Directions
Combine peach nectar, orange juice and brown sugar in a large saucepan. Tie cinnamon sticks and cloves in a small cheesecloth bag and drop into saucepan. Heat slowly, stirring constantly, until sugar dissolves. Simmer 10 minutes. Stir in lime juice and serve in hot mugs. Serves 8.

holiday punch
Submitted by
The Immigrant Restaurant /
The American Club Resort
Kohler, WI

Ingredients
1/2 c. sugar
1 1/2 c. water
1/4 tsp. cloves
1/4 tsp. cinnamon
1/8 tsp. nutmeg
1/8 tsp. salt
4 c. cranberry juice or sweet cider
2 c. pineapple juice

Directions
Combine all ingredients except fruit juices in 3-quart saucepan and bring to boil. Add fruit juices and serve hot. Makes 2 quarts.

Plan activities like party games, door-prize drawings or amateur fortune-telling. Planned activities engage people and make for less active consumption of alcohol.
pomegranate lime fresh
Submitted by
Fairmont Chicago, Millennium Park  
Chicago, IL

Ingredients
- 2 oz. POM Wonderful®
- 1 oz. freshly squeezed orange juice
- 1 oz. freshly squeezed lime juice
- Sprite®
- pomegranate seeds

Directions

blood on the tracks
Submitted by
The Immigrant Restaurant / The American Club Resort  
Kohler, WI

Ingredients
- 2 oz. strawberry puree
- 1 oz. cranberry juice
- 1 oz. lemonade
- 1 oz. pomegranate juice
- blackberry/stawberry foam

Directions
Combine ingredients in Collins glass. Top with blackberry/stawberry foam made from consommé.

husker volcano
Submitted by
Varsity Sports Cafe  
Omaha and Bellevue, NE

Ingredients
- 2 oz. blended strawberries or strawberry puree
- 2 – 2 1/2 c. ice
- 2 oz. piña colada or coconut base
- 1 oz. orange juice
- 1 oz. pineapple juice
- 1/2 medium banana
- orange or other fruit slice

Directions
Pour 2 oz. blended strawberry into bottom of frozen glass. Blend ice, piña colada or coconut base, sliced banana, pineapple and orange juice until thick and smooth. Add more ice if preferred. When finished, pour slowly over blended strawberry in the frozen glass to allow an even mix. Garnish with orange or other fruit slice to taste.

bellini
Submitted by
The Saint Paul Hotel  
St. Paul, MN

Ingredients
- 1 oz. fresh peach nectar
- 4 oz. nonalcoholic brut champagne
- peach slice

Directions
Pour peach nectar into glass and slowly add champagne. Stir gently. May garnish with a peach slice.

PARTY SAFELY

Don’t let guests mix their own drinks. Choose a reliable bartender to help keep track of the size and number of drinks that guests consume.
a refreshing twist

Submitted by
Ameristar Casino Hotel  Council Bluffs, IA

Ingredients
4 mint leaves
1 tsp. sugar
5 oz. ginger ale
5 oz. green tea
1 lime wedge

Directions
Lightly muddle the mint leaves and sugar in the bottom of a pint glass with a splash of the green tea until all of the sugar is dissolved. Fill glass about half-full of ice and add ginger ale and remaining green tea. Stir and top with a squeezed lime wedge.

mango ramada runner

Submitted by
Delta Hotels by Marriott  Fargo, ND

Ingredients
16 oz. mango pulp
30 oz. peach flavored tea

Directions

mackinac mock-hito

Submitted by
Grand Hotel  Mackinac Island, MI

Ingredients
- ginger ale (use your favorite brand)
- fresh limes
- granulated brown sugar
- fresh mint sprigs

Directions
For two drinks, cut one lime into 8 wedges. Place 2 lime wedges into a sturdy glass with 2-3 sprigs of mint and 1 tablespoon of brown sugar. Muddle until all the sugar is absorbed into lime juice. Add 1/2 a glass of ice and ginger ale. Stir it so the muddled fruit and spice are mixed, then top off with more ginger ale. Garnish with sprigs of mint and 2 more lime wedges to serve. Repeat for the second glass.

As guests RSVP, confirm that one person in each group is prepared to be a non-drinking, designated driver, and present a small gift to each designated driver on the night of the party.
**Tips to celebrate safely**

1. Encourage carpooling, and give a small gift to all designated drivers as a token of your appreciation for getting your family and friends home safely.

2. Don’t force alcoholic drinks on your guests. Respect the wishes of those who say, “No, thanks,” or “Make it coffee.” Serve a variety of nonalcoholic beverages—like the drinks in this booklet—at your celebrations.

3. Underage drinking is illegal. It’s YOUR party and you have a legal responsibility to NOT serve alcohol to underage guests—even if their parents approve.

4. Serve protein-rich, starchy foods throughout the evening.

5. Plan activities or games for your party. Guests engaged in activities will consume less alcohol.

6. Watch for over-indulgers. Put away the alcohol when the hour gets late, and bring out the coffee and dessert.

7. Have a designated driver or alternative form of transportation (cab/rideshare service) available to get your guests home safely.

8. Have your guests “turn in” their keys at the door when they arrive. If someone has had too much to drink and insists on driving, there will be less of a scene if you already have his or her keys in your possession.

9. If an impaired guest won’t listen to reason, have them sleep over or drive them home yourself.

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**Easy Apps**

**Appetizers high in protein and/or starch**

**Easy Stuffed Mushrooms**
Prep. time: 15 mins. • Bake time: 12 mins. • Servings: 12

- 24 medium-size mushrooms
- 8 oz. feta cheese, crumbled
- 7 oz. prepared pesto

Preheat oven to 375°. Clean and remove stems from mushrooms. Place the open end face-up on a cookie sheet. Fill each mushroom cap with feta cheese and top with pesto. Bake 10-12 minutes, or until feta is hot and mushrooms are tender. Serve immediately.

**Spicy Cheese Balls**
Prep. time: 20 mins. • Servings: 12

- 2 cups shredded Colby cheese
- 2 cups shredded cheddar cheese
- 2 tsp. cayenne pepper
- 1 tsp. paprika

In a food processor, combine Colby cheese, cheddar cheese and cayenne pepper. Process until smooth. Remove from processor and form into a ball. Sprinkle with paprika. Cover and refrigerate until served. Serve with crackers of choice.

**Sausage Link Bites**
Prep. time: 15 mins.
Bake time: 10 mins. • Servings: 10

- 2 (8-oz.) packages crescent rolls
- 1 tbsp. sesame seed
- 4 oz. Monterey Jack cheese, thinly sliced
- 1 lb. sausage links
- barbecue sauce for dipping

Preheat oven to 350°. Separate and roll out crescent rolls on a cookie sheet. Sprinkle lightly with sesame seeds. Place a slice of cheese on top of sesame seeds. Place 1-2 sausage links onto crescent dough and roll up sausage, sesame seeds and cheese inside. Bake for 10 minutes.
zesty

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cinderella
Submitted by
Irridescence
Detroit, MI

Ingredients
- 1 oz. lemon juice
- 1 oz. orange juice
- 1 oz. pineapple juice
- 2 oz. Vernor’s (or ginger ale)
- dash of grenadine
- orange slice

Directions
Mix ingredients, pour into glass. Add orange slice garnish.

cucumber cranberry cooler
Submitted by
Fairmont Chicago, Millennium Park
Chicago, IL

Ingredients
- 4 cucumber slices
- mint leaves
- 1/2 oz. freshly squeezed orange juice
- 1 oz. cranberry juice
- 1 oz. simple syrup
- ice
- soda

Directions
Loosely fill a pint shaker glass with mint leaves and cucumber slices; hand-press with muddler. Add juices and simple syrup. Fill glass with ice and shake vigorously for 6 seconds. Pour into a tall glass, top with soda and stir. Garnish with additional mint leaves.

the juice awakens
Submitted by
The Immigrant Restaurant / The American Club Resort
Kohler, WI

Ingredients
- 1/2 oz. simple syrup
- 2 oz. orange juice
- 1 oz. cranberry juice
- 1 oz. grapefruit juice
- sweet soda
- 2 large blackberries

Directions
Mix and serve in a Collins glass over ice. Top with sweet soda and 2 large blackberries.

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PARTY SAFELY

If preparing an alcoholic punch, use a noncarbonated base, like fruit juice. Alcohol is absorbed into the blood stream faster with a carbonated base.
hot vanilla
www.Drinksmixer.com

**Ingredients**
- 1 3/4 c. milk
- 1/4 c. whipping cream
- 1/2 vanilla bean
- 1 1/2 tsp. sugar
- sprinkle of ground cinnamon

**Directions**
Combine ingredients except cinnamon in a heavy saucepan and warm over low heat. When small bubbles appear around the sides of the pan, remove from heat and let sit at room temperature for 15–20 minutes. Place the pan back on the stove and rewarm the mixture, whisking it briefly to redistribute the skin that forms on the milk’s surface. Remove the vanilla bean half, scrape out the seeds with a sharp knife, and return seeds to the milk. Pour the vanilla milk into two 8-ounce mugs and top with sprinklings of cinnamon or canela. Drink hot.

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**key lime delight**
Submitted by
Delta Hotels by Marriott Fargo, ND

**Ingredients**
- 3 scoops vanilla ice cream
- 2 oz. lime juice
- 3 oz. half & half
- 3 oz. 7-Up®
- 1 lime slice

**Directions**
Blend together all ingredients except lime slice. Pour into a frosted glass and garnish with lime.

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**the funky monkey**
Submitted by
Grand Geneva Resort Lake Geneva, WI

**Ingredients**
- 2 scoops ice
- 1 banana (halved)
- 2 oz. Island Oasis vanilla ice cream
- 1 oz. Island Oasis banana flavor
- 1/2 oz. chocolate syrup
- whipped cream and cherry

**Directions**
Blend all ingredients and serve in a hand-carved coconut if available. Top with whipped cream and a cherry.

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**pina colada punch**
www.Drinksmixer.com

**Ingredients**
- 46 oz. chilled pineapple juice
- 15 oz. coconut cream
- 1 tbsp. coconut syrup
- 1 tbsp. cinnamon
- 2 liters chilled pineapple soda
- 1 pint vanilla ice cream
- thin orange slices

**Directions**
Blend pineapple juice, coconut syrup, coconut cream and cinnamon in a blender until creamy. Place in refrigerator if desired, or continue immediately to next step. Add pineapple juice mixture to punch bowl. Add ice cream and allow to mostly dissolve. Add pineapple soda, an ice ring, and thin orange slices.

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**PARTY SAFELY**

Always offer nonalcoholic drinks or “mocktails” for designated drivers and others who prefer not to drink alcohol. Sparkling grape juice is a good alternative to champagne.
Serve foods that act as a buffer to alcohol. High-protein foods such as cheese and meats are best, because protein stays in the stomach longer, slowing alcohol absorption.

cranberry lemon punch

Ingredients
- 1 1/2 qts. water
- 1 c. sugar
- 1 c. strong tea
- 6-oz. can frozen lemonade concentrate
- 1 qt. cranberry juice
- 2 c. apple juice
- 1 c. orange juice

Directions
Heat water and sugar to boiling, stirring constantly, until sugar dissolves; cool. Prepare tea, using 2 tsp. loose tea or 2 tea bags and 1 cup boiling water; cool. Refrigerate all ingredients. Just before serving, mix in large punch bowl. Makes about 30 four-ounce servings.

urban 42 summer breeze

Submitted by
Delta Hotels by Marriott  Fargo, ND

Ingredients
- 3/4 oz. peach syrup
- 1 oz. pineapple juice
- 6 oz. lemon-lime soda
- 1/2 oz. Grenadine

Directions
Combine all ingredients in a tall glass filled with crushed or cubed ice. Stir well. Makes one serving.

ginger pear shrub

Submitted by
The Charmant Hotel  La Crosse, WI

Ingredients
- 4 lb. very ripe pears, chopped
- 12 oz. unpeeled ginger, chopped
- 1 1/2 lb. granulated sugar
- 3 c. apple cider vinegar
- seltzer to taste
- cinnamon stick or grated nutmeg

Directions
Work ginger into a pulp using a food processor. Combine with pears and sugar in a ceramic bowl and mash just enough to crush pears. Cover with plastic wrap and let sit at room temperature for 24 hours. Pour mixture through a mesh strainer to remove solids. Combine strained liquid with vinegar. Serve over ice with added seltzer to taste. Garnish with a cinnamon stick or freshly grated nutmeg.

Can be pre-batched (without the seltzer) and stored in glass jars until needed.

grizzly’s virgin caesar

Submitted by
Grizzly’s Grill N’ Saloon  Minot, ND

Ingredients
- 1 can Clamato Juice®
- 1 dash celery salt
- 1 dash ground black pepper
- 1 dash Worcestershire® sauce
- 1 dash tabasco sauce
- 1 tsp. A-1® steak sauce
- pickle spear, green olive or lemon wedge

Directions
Rim a 16-oz. mug with celery salt and fill with ice. Combine celery salt, ground pepper, Worcestershire sauce, and A-1 steak sauce in the mug. Fill mug with Clamato juice. May garnish with a pickle spear, green olive or lemon wedge.
the all-nighter
Submitted by
Ameristar Casino Hotel
Council Bluffs, IA
Ingredients
- 2 shots espresso
- 10 oz. hot chocolate
- 1 shot vanilla coffee flavoring
- 1 shot mint coffee flavoring
- whipped cream
- cinnamon
- mint leaf
Directions
Mix first 4 ingredients in a large mug. Top with whipped cream. Garnish with ground cinnamon and a mint leaf.

cafe extraordinaire
www.Drinksmixer.com
Ingredients
- 2 tsp. Suisse mocha international coffee
- 1 tbsp. semisweet chocolate, finely chopped
- 2/3 c. boiling water
- whipped topping and chocolate curls
Directions
Place coffee and chocolate into a mug. Add boiling water; stir well. Top with large spoonful of whipped topping and chocolate curls if desired.

saint paul hotel hot cocoa
Submitted by
The St. Paul Hotel
St. Paul, MN
Ingredients
- 1/3 c. water
- 1 1/2 tbsp. granulated sugar
- 4 tbsp. cocoa powder
- 3 c. milk
- pinch of kosher salt
- 1 tsp. vanilla extract
- 3/4 c. heavy cream
- whipped cream, cinnamon, nutmeg, chocolate shavings, marshmallows
Directions
In a small pan, mix sugar, cocoa and salt with water and carefully bring to boil over moderate heat. Simmer 2 minutes, stirring constantly to avoid scorching. Stir in milk and vanilla, and reduce heat. Warm to 170° (just below a simmer — do not boil). Add cream and allow to come up to temperature. Remove from heat. Top with your favorite topping(s), such as whipped cream, cinnamon, nutmeg, chocolate shavings or marshmallows, and serve. Makes 4 (eight-ounce) drinks.

Delight your guests with a coffee buffet.
Set out both regular and decaffeinated pots of coffee. Provide an assortment of flavorful ingredients so guests can create their own unique blend. Be creative! Here are a few suggestions to get you started:
- Almond flavoring
- Whipped cream
- Raspberry syrup
- Grated orange peel
- Caramel topping
- Hazelnut flavoring
- Shaved chocolate
- Cinnamon sticks
- Mint leaves
- Flavored creams
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