

Egg Nog

Ingredients

- 6 Egg Yolks
- 1/2 c Sugar
- 1 c Heavy Cream
- 2 c Milk
- 1/2 t Nutmeg
- 0 pn Salt
- 1/4 t Vanilla Extract
- 1/2 t Ground Cinnamon
- 1/4 c Brandy (or bourbon, rum or whisky)

Instructions

1. Whisk the egg yolks and sugar together in a medium bowl until light and creamy.
2. In a saucepan over medium-high heat, combine the cream, milk, nutmeg, cinnamon and salt. Stir often until mixture reaches a bare simmer.
3. Add a big spoonful of the hot milk to the egg mixture, whisking vigorously. Repeat, adding a big spoonful at a time, to temper the eggs.
4. Once most of the hot milk has been added to the eggs, pour the mixture back into the saucepan on the stove. Whisk constantly for just a few minutes, until the mixture is just slightly thickened (or until it reaches about 160 degrees F on a thermometer). It will thicken more as it cools.
5. Remove from heat and stir in the vanilla, and

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brandy, if using. Pour the eggnog through a fine mesh strainer into a pitcher. Refrigerate until chilled.

6. It will thicken as it cools. If you want a thinner, completely smooth consistency, you can add the entire mixture to a blender with 1 or 2 tablespoons of milk and blend until smooth.

7. Serve with a sprinkle of cinnamon or nutmeg, and fresh whipped cream, if desired. Store homemade eggnog in the fridge for up to one week.