

EGG NOG

INGREDIENTS

- 1 Pint Milk (preferably whole milk)
- 1 Pint Half and Half
- 1 Pint Cream
- 1 C Sugar
- 4-6 Egg Yolks
(Depending on Size)
- 1 1/2 TBSP Vanilla
- 1/2 TSP Cloves or 5 Whole Cloves
- 1/2 TSP Nutmeg
- 1 – 3 Pints (to taste) Rum, Brandy, Whisky
(or a combination) (Optional)

TOOLS

- Cook-Top or Range
- Saucepan
- Mixing Bowls
- Spoons
- Strainer
- Measuring Cups / Spoons
- Whisk or Mixer
- Funnel
- Bottles

INSTRUCTIONS

1. Combine egg yolks and sugar in a bowl and whisk / beat until smooth and frothy. Set aside.
2. Add milk and Half/Half to a saucepan, and place on cook-top on a medium heat. Heat milk until hot, but do not simmer or boil. Remove from heat.
3. Once milk is hot, begin tempering your eggs with the milk. To do this, slowly add one or two tablespoons at a time of the hot milk to the beaten eggs, mixing well between additions, until all the milk and eggs have been combined. Do not rush this process. You want the eggs to warm slowly so that they do not solidify.
4. Clean your sauce pan before the next step.
5. Once all the eggs and milk are combined, pour the mixture back into the sauce pan and return the mixture to the heat. The temperature should still be on a medium setting.
6. Mixing continuously, add the spices and 1 Tbsp of the vanilla to the saucepan.
7. Continue heating and mixing the liquid until it begins to thicken. Again – do not boil!
8. Once the mixture has thickened, remove the saucepan from heat and allow the liquid to come to room temperature.
9. After your base liquid has come to room temperature, add the remaining vanilla and the pint of cream.
10. Add the alcohol. Mix until well blended.
11. Pour into bottles and chill for 6 to 12 hours before serving.