

Mike's Christmas Eggnog

- Be sure to use good fresh eggs. The best eggs have a firm orange yolk and are from hens that have access to free range.
- Use heavy whipping cream. This is not a drink that is successful in a low fat version.
- Use good quality liquor. I use a combination of liquors to spread out the flavors. The saying that "nothing succeeds like excess" is especially true when it comes to adding booze to the eggnog. The Brits say that "Christmas brandy will make you randy", so add an extra splash.
- Use fresh nutmeg kernels and grate onto each serving as desired.

Beat separately until light in color

12 egg yolks

Beat in gradually

1 lb. confectioner's sugar

Add very slowly, beating constantly

2 c. dark rum, brandy, or bourbon

These liquors form the basis of the "nog", and you may choose one variety or mix to taste.

Let mixture stand covered for 1 hour to dispel the "eggy" taste.

Add, beating constantly,

3 cups of liquor (I use a combination and include some Kahlua)

2 quarts whipping cream

1 tsp vanilla (or to taste)

Refrigerate covered for 3 hours.

Beat until stiff but not dry

12 egg whites

Fold egg whites lightly into the other ingredients. Serve sprinkled with fresh nutmeg and cinnamon to taste.

Yield is about 1 gallon. I always make a double batch. With all that liquor it keeps very well refrigerated. The egg whites will separate after standing so fold them back in. A jar of this eggnog makes a great holiday present. Have a cup while opening your presents. You'll love them all!

This is a very rich, high-cholesterol, high-octane eggnog. *Do not operate heavy equipment after drinking.*