

Egg Nog

Servings: 6

Source: Nsfichter and Bon Appetit

Ingredients

- 6 egg yolks
- $\frac{1}{2}$ c. sugar
- 2 c. chilled whipping cream
- $\frac{3}{4}$ c. Kentucky Eggnog Spike
- 2 c. bourbon
- 1 c. dark rum
- 1 c. brandy
- 1 vanilla bean, halved lengthwise
- 1 whole nutmeg
- 2 large cinnamon sticks
- 7 whole cloves

Method

Kentucky Eggnog Spike

Pour bourbon, rum and brandy into 1-quart bottle. Scrape seeds from vanilla bean into bourbon mixture; add pod to bottle. Using mortar and pestle or bottom of heavy small skillet, crack whole nutmeg into 4 or 5 pieces. Add nutmeg pieces, cinnamon sticks and cloves to mixture. Cork bottle tightly. Let stand in cool, dark place for 1 week. (Can be prepared 3 months ahead.)

Eggnog

Using electric mixer, beat 6 egg yolks and $\frac{1}{2}$ cup sugar until pale yellow and slowly dissolving ribbon forms when beaters are lifted. Mix in 2 cups chilled whipping cream. Add $\frac{3}{4}$ c of Kentucky Eggnog Spike.