

JANE'S EGG NOG

SERVES 10

Separate eggs, with yolks going into large mixing bowl and whites going into bowl of stand mixer.

Add sugar to yolks and mix with immersion blender. Slowly add whiskey, brandy, and rum into yolks and sugar. Mix with immersion blender until creamy.

Add 1 qt whipping cream – not whipped. Mix.

Whip egg whites in stand mixer until stiff. Gently fold whipped egg whites into egg yolk mixture. The mixture will be slightly lumpy.

Add half and half. Stir.

Serve in silver or pewter cups or old-fashioned glasses. Top with nutmeg. Enjoy!

DEEDEE'S NOTES:

- You may keep for 2–3 days in refrigerator or freezer. It won't freeze – too much alcohol!

INGREDIENTS

12 eggs

1¾ cups sugar

1 pint+ whiskey

½ pint+ brandy

½ pint+ rum

1 qt whipping cream

1 qt half and half

Our treasured family eggnog recipe . . . Trust me when I say you may never buy eggnog in a carton again! This is a Dalrymple family tradition passed to us from Ed's mother, Jane. Everyone gets in on the action – making, tasting, and drinking.