

Our first *Dash*, the Dalrymple Eggnog recipe, and
Happy Holidays from *Effortless Entertaining*



Welcome to *Effortless Entertaining's The Dash* – a quick, need-to-know bit of news you'll want to use right away. (Think of it as the sprig of garnish added to your plate every so often!) Starting in January, members will begin receiving *The Dish*, your monthly email with tips and must-try recipes, followed by *My Effortless Entertaining*, your quarterly newsletter filled with seasonal updates, ideas, and interviews that we deliver to your doorstep.

Merry Merry, from our home to yours!

In this *Dash*, the Dalrymples want to share our family eggnog recipe, which we consider a holiday, and quite possibly a national, treasure! 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. We will make this recipe many times during the holidays and hope you will, too!

Our family wishes yours a blessed holiday season as you . . .

open our hearts, open our homes, and give the gift of hospitality.

– **DeeDee and Ed, Elizabeth, Carolyn, Eddie, and Putter**

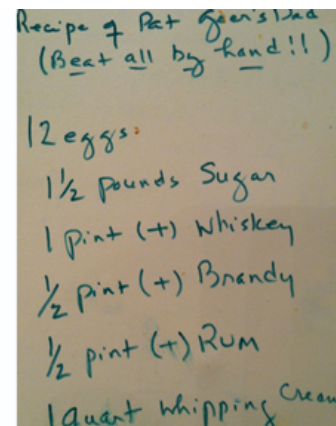


Jane's Egg Nog

Serves 10

INGREDIENTS

- 12 eggs
- 1¾ cups sugar*
- 1 pint+ whiskey
- ½ pint+ brandy
- ½ pint+ rum
- 1 qt whipping cream
- 1 qt half and half



**we have reduced sugar from original recipe*

INSTRUCTIONS

1. Separate eggs, with yolks going into large mixing bowl and whites going into bowl of stand mixer.
2. Add sugar to yolks and mix with immersion blender.

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

This is where the tasting begins - I can still remember Jane, Ed, and his brother, Chris standing around the mixing bowl tasting, adding, and laughing! That tradition continues.



4. Add 1 qt whipping cream - not whipped. Mix.
5. Whip egg whites in stand mixer until stiff.
6. Gently fold whipped egg whites into egg yolk mixture. The mixture will be slightly lumpy.
7. Add half and half. Stir.
8. You may keep for 2-3 days in refrigerator or freezer. It won't freeze - too much alcohol!
9. Serve in silver or pewter cups or old-fashioned glasses. Top with nutmeg.
10. Enjoy!



RECOMMENDED EQUIPMENT



Stand mixer or hand mixer, available at large department or kitchen stores.



Immersion blender, available at large department or kitchen stores.



One large (8-10 qt) mixing bowl – [this is the type of bowl we use.](#)



One medium mixing bowl – [OXO](#) is our favorite.



Effortless Entertaining

DeeDee Dalrymple

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