Make your own Eggnog!

This delicious wintery cocktail isn't as hard to make as you might think. Below instructions will take 15 minutes and prepare 6-7 cups.



You'll need:

- [ ] 4 egg YOLKS*
- [ ] 4 egg WHITES*
- [ ] 1/3 cup sugar
- [ ] 1 tablespoon sugar
- [ ] 1 pint whole milk
- [ ] 1 cup heavy cream
- [ ] 3 ounces bourbon
- [ ] 1 teaspoon freshly grated nutmeg

Instructions:

- [ ] In a mixing bowl, beat 4 egg yolks* until the mixture is a lighter yellow
- [ ] Add the 1/3 cup of sugar bit by bit while beating the egg yolks until the sugar has totally dissolved
- [ ] Separately, in a medium saucepan, and over high heat, pour in the milk, heavy cream, and nutmeg
- [ ] Stir occasionally until the mixture is at a boil
- [ ] Once boiling, remove from heat and bit by bit, add the hot mixture into the egg yolk & sugar mixture
- [ ] Now, add this combined mixture into the saucepan again and cook until the ingredients reach 160 degrees F (will need a thermometer for this)

- [ ] At that point, you can remove the mixture from the heat, and stir in the bourbon
- [ ] Pour the bourbon-infused mixture into a mixing bowl, and place it in the refrigerator to chill
- [ ] After the mixture is chilled, beat the egg whites* until they are soft and fluffy, slowly adding bits of the 1 tablespoon of sugar
- [ ] Once the egg whites are more stiff, they are ready to be added into the chilled mixture
- [ ] You are ready to serve your eggnog!

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