

Holiday Eggnog

Serves

30

Ingredients

1 cup heavy or whipping cream
12 large eggs
1 1/4 cup sugar
1/2 tsp salt
2 quarts milk
1 cup Dark Rum- or Kahlua Liqueur
2 tbs. vanilla extract
1 tsp. ground nutmeg plus extra for sprinkling

Preparation Instructions

In a heavy 4-quart saucepan with wire whisk, beat eggs, sugar, and salt until blended. Gradually stir in one quart milk and cook over low heat, stirring constantly or until custard thickens and coats the back of the spoon, about 45 minutes.(mixture should be about 160 degrees F. Do not boil or it will curdle).

Pour custard into large bowl and stir in rum, vanilla, 1 tsp. ground nutmeg, and remaining milk. Cover and refrigerate until well chilled, at least 3 hours. To serve, in a small bowl, with mixture at medium speed, beat heavy or whipping cream until soft peaks form. With a wire whisk, gently fold whipped cream into custard mixture.

Pour eggnog into chilled 5-quart punch bowl and sprinkle with nutmeg for garnish.