

TRADITIONAL EGG NOG

(from Larry Dann via Joy of Cooking)

- 12 eggs
- 1 box confectioner's sugar
- 2 cups dark rum
- 2-4 cups chosen liquors (bourbon, rye, rum, or brandy)
- 8 cups heavy cream
- 8-12 large egg whites
- Dash of nutmeg

I have used dark rum here

Separate 12 egg whites from yolks, setting whites aside for later use. Beat 12 egg yolks until light in color. Gradually beat in 1 lb. confectioner's sugar. Add very slowly, beating constantly, 2 cups rum or whatever other liquor. Let stand, covered, for one hour. Add, beating constantly, 2-4 cups chosen liquors, and 8 cups heavy cream. Refrigerate covered for 3 hours. In another large bowl, beat until peaks are stiff but not dry, 8-12 egg whites. Fold egg whites gently into other ingredients. Serve with nutmeg. Makes 40 servings.

Bring them to room temperature first; I also add 1/8 tsp per egg white of cream of tartar to stabilize the egg whites

I have used 3 cups - either brandy, light rum or a mixture of the two

I grate fresh nutmeg

Do this right before serving

Attached is the eggnog recipe that Larry Dann gave to me. I've included his handwritten notes to honor his legacy of friendship and good taste in adult beverages. As you will see, there is a range of alcohol types and quantities in the recipe. If you want to reproduce the eggnog that I bring to the Finance party, then:

- Add 2 cups of dark rum to the mixture of egg yolks and sugar
- After letting sit for 1hr, add 1.5 cups of light rum and 1.5 cups of brandy to the mixture

Enjoy!
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