

## Classic Eggnog

Milk mixtures:

1/3 cup sugar

2 egg yolks

1/4 teaspoon salt

4 cups milk

In a large pot, beat sugar into egg yolks. Add salt. Stir in milk.

Cook over medium heat, stirring constantly, until mixture coats the spoon. Cool.

2 egg whites

3 tablespoons sugar

1 teaspoon vanilla

brandy or rum flavoring to taste

1/2 cup whipping cream, whipped

ground nutmeg

Beat egg whites until foamy. Gradually add sugar, beating to soft peaks.

Fold into milk mixture. Add vanilla and brandy or rum flavoring to taste.

Chill 3-4 hours. Pour into punch bowl or mugs.

Dot with islands of whipped cream. Sprinkle with ground nutmeg. Makes 6-8 servings

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