

Extraordinary Eggnog

12 eggs, separated
1 cup white sugar
1½ cups bourbon, rum, whiskey or brandy
6 cups milk
1¼ teaspoons ground nutmeg
1 teaspoon ground ginger
1 cup whipping cream, whipped

Beat together the egg yolks and sugar with a food processor or hand mixer at low speed until they are completely mixed. Gradually increase the speed and beat for approximately another 15 minutes until the mixture is thick and lemon-coloured. Scrape the bowl frequently.

Add the liquor slowly, stirring constantly. Cover the bowl and chill for approximately 20 minutes before serving.

Place a five- or six-quart punch bowl in the refrigerator to chill. Stir the chilled mixture thoroughly before pouring it into the prepared bowl. Add the milk and spices and mix. Beat the whipping cream until stiff peaks form and gently fold into the milk mixture. Do the same with the egg whites, folding everything together until completely incorporated. Eggnog should be frothy and creamy.

Sprinkle each glass with additional nutmeg or ginger, as required. More alcohol may be added to taste.

Suggestion: If any eggnog is left over, consider using it as the base for eggnog French toast. A wonderful Christmas morning treat!