

Blue Talon Bistro
DANGEROUSLY TASTY EGG NOG®
by Chef David Everett
(makes 1 gallon)

Ingredients

32 oz. Heavy Cream
12 ea. Egg Yolks
16 oz. Whole Milk
8 oz. Granulated Sugar
12 ea. Egg Whites
8 oz. Brandy (simple V.S. Cognac (Ansac) will do)
8 oz. Bourbon (a favorite brand?)
8 oz. Rum (Bacardi or Appleton)
1 oz. Freshly Grated Nutmeg

Directions

Combine the egg yolks and the sugar and beat until it reaches a ribbon stage. Set aside.

Combine the heavy cream, milk, bourbon, brandy and light rum and then slowly add this mixture to the yolks and sugar mixture, beating continuously. Add nutmeg to the mixture.

Whip the egg whites to soft peaks and fold into the liquor/cream/egg mixture. Refrigerate for 24 hours before serving.

©The information provided above is intended for individual, private use only. Any reproduction or commercial use of this information is strictly prohibited.

(757) 476-BLUE ~ 420 Prince George St, Williamsburg 23185 ~ bluetalonbistro.com