

## Eggnog

*Serves eight*

4 egg yolks  
1/3 cup sugar  
2 cups whole milk  
1 cup whipping cream  
¼ tsp. ground nutmeg + more for serving  
3 oz. bourbon

Place the egg yolks into a small bowl and whisk in the sugar. Whisk until the yolks turn pale.

Heat the milk, cream and nutmeg in a pot. Stir occasionally and do not let it boil. Turn off the heat as soon as you see bubbles forming on the sides of the pot.

Remove about ¾ cups of the hot milk and add it slowly into the yolks. Mix the yolks and the hot milk as you go.

Slowly return the tempered egg yolks to the remaining hot milk. Mix it in and turn the heat back on at low. Stir constantly until your spoon is coated and you leave a streak when you run your finger down the back. Do not let your milk boil as your eggs will scramble.

Pass the milk and eggs through a sieve into a bowl. Place the bowl into a larger bowl full of ice water. Stir the eggnog occasionally until it is completely cooled down.

Stir in the bourbon and serve. Garnish with a little bit of ground nutmeg.

This eggnog is at its best after it refrigerates for a few hours and will keep for up to four days in a closed container in the refrigerator.

Enjoy responsibly!