



Gail's Killer Eggnog Recipe

Beat separately till light in color:
12 egg yolks

Beat in gradually:

- **½ box of powered sugar** (recipe calls for a full box but I prefer my nog with less sugar)
- Add very slowly, beating constantly:
- **2 cups bourbon**

Let mixture stand covered for 1 hour or longer.

- Add, beating constantly
- **2-4 cups of liquor chosen** (I only use 2 cups per recipe – that is PLENTY!)
- **2 quarts whole milk**

Refrigerate covered for at least 3 hours, preferably overnight.

When ready to serve, beat till stiff:
12 egg whites

Fold them lightly into the nog, serve with finely grated nutmeg.

AND ENJOY!

Based on the “old” Joy of Cooking recipe by Rombauer and Becker, 1975

The Joy of Cooking authors say that some people:

*“like to add more spirit to the recipe,
remembering Mark Twain’s observation
that “too much of anything is bad,
but too much whisky is just enough.”*