



1960's Traditional Eggnog

The sixties were simple yet elegant. A time where you didn't ask where your foods came from or if they were "safe". You can see this recipe is full of raw eggs, uncooked. I suggest you buy eggs that are the freshest possible.

12 large	egg yolks
1-1/2 cups	granulated sugar
2 cups	bourbon
3/4 cup	brandy
12 large	egg whites
6 cups	whole milk
2 cups	heavy cream
2 tsp	freshly ground
nutmeg	

1. In a mixing bowl with whip attachment blend egg yolks and sugar for about 10 minutes until thick and pale. Pour in a steady stream the bourbon and brandy. Place in the refrigerator to cool down for up to 6 hours.

2. About 30 minutes prior to serving time, whisk in milk and 1-1/2 tsp of ground nutmeg. Set aside.

3. In a clean mixing bowl fitted with whip attachment, beat egg whites until stiff peaks form, Place into a medium bowl. In same mixing bowl whip cream on high speed until it forms stiff peaks.

4. Gently fold egg white mixture into egg yolk mixtures. Then gently fold cream into the egg mixture. Lade into the cups and garnish with ground nutmeg.