
Ginny`s Egg Nog

The Genuine, Good, Old-Fashioned, Everyday Gourmet Cookbook - Dominion Douglas Church - Montreal, CAN

12 eggs, separated

1 1/2 cups sugar, divided

1/4 teaspoon salt

4 cups milk

4 cups heavy cream, stiffly beaten

1 bottle rye whiskey

1 cup dark rum

In a bowl, beat the egg whites until stiff. Gradually beat in 1/2 cup of sugar.

In a bowl, beat the egg yolks with 1/4 cup of salt. Add one cup of sugar gradually. Beat until light.

Combine the two egg mixtures and stir until thoroughly blended.

Add the milk, heavy cream, rye and rum. Blend well.

Bottle the mixture and seal. Store in a cool place.

Serve with grated nutmeg on top.

Yield: 20 to 30 servings

Beverages

Per Serving (excluding unknown items): 6445 Calories; 444g Fat (66.5% calories from fat); 127g Protein; 376g Carbohydrate; 0g Dietary Fiber; 3982mg Cholesterol; 2214mg Sodium. Exchanges: 9 1/2 Lean Meat; 6 1/2 Non-Fat Milk; 81 Fat; 20 Other Carbohydrates.