

Mississippi Delta Eggnog

Frances Graeber - Marks, MS

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Yield: 24 servings

24 egg yolks

24 rounded tablespoons

sugar

5 cups bourbon whiskey

6 cups whipping cream

nutmeg (to taste)

Preparation Time: 20 minutes

Separate the eggs. Put the egg whites aside for another use. Place the egg yolks in a bowl. Beat until stiff.

Add the sugar slowly, beating all the time. Add the bourbon, beating. Set aside.

In a bowl, whip the whipping cream until stiff (it stands in peaks). Fold the whipped cream into the egg mixture, take your time.

Use a punch bowl to serve. Sprinkle a little nutmeg on each cup.

(The egg nog may be made a day or two before serving. Keep in the refrigerator and stir before serving.)

Per Serving (excluding unknown items): 24926 Calories; 651g Fat (22.9% calories from fat); 96g Protein; 4842g Carbohydrate; 0g Dietary Fiber; 7061mg Cholesterol; 756mg Sodium. Exchanges: 6 1/2 Lean Meat; 4 1/2 Non-Fat Milk; 123 1/2 Fat; 321 1/2 Other Carbohydrates.