

# Thick and Spicy Eggnog

*The Pfister Hotel - Milwaukee, WI  
AAA Great Pretenders Party Guide*

## **Servings: 2**

*5 to 6 eggs, cold  
2 cups heavy cream, cold  
powdered sugar (to taste)  
1 quart organic milk, cold  
1 cup sugar  
whole dried cranberries (for  
garnish)  
special blend of spices*

Separate the eggs, retain both the whites and the yolks.

In a bowl, whip the heavy cream. Add a little powdered sugar to sweeten. Set aside.

In a bowl, whip the egg whites until they form stiff peaks. Set aside.

Place the egg yolks in a large bowl. Add the sugar and beat until creamy. Slowly add the milk and continue to beat while adding your blend of spices to the mixture. Add the cream and continue to beat.

Add the egg whites and beat on low.

Serve in a martini glass.

Garnish with cranberries.

*The Special Blend of Spices  
is made with your choice of  
the following: cinnamon,  
nutmeg, anise, sugar,  
vanilla and cloves.*

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Per Serving (excluding unknown items): 1393 Calories; 100g Fat (63.8% calories from fat); 21g Protein; 108g Carbohydrate; 0g Dietary Fiber; 856mg Cholesterol; 265mg Sodium. Exchanges: 2 Lean Meat; 1/2 Non-Fat Milk; 18 1/2 Fat; 6 1/2 Other Carbohydrates.