Homemade Holiday Eggnog

Description

Nothing better than home made eggnog during the holidays. This one is made with rum.



Summary

Yield: 10
Prep Time: 30 minutes
Category: Drinks
Cuisine: American
Tags: holiday drinks, eggnog

Ingredients

- 1 qt whole milk
- 1 pt heavy cream
- 10 egg yolks, large
- 1 cup dark rum
- 1/2 cup granulated sugar
- 1 4-inch cinnamon stick
- 5 whole cloves
- 1 tbsp vanilla extract
- 1/2 tsp kosher salt
- 1/2 tsp fresh grated nutmeg
- 2 whole eggs, large
- 1/2 cup light brown sugar

Instructions

In a large saucepan, combine the milk with the granulated sugar, cloves, cinnamon stick and 1/2 cup of the heavy cream. Bring to a simmer over moderately high heat.

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While the milk is simmering, place a mesh strainer over a large bowl. Place the bowl in an ice water bath. In a larger heatproof bowl, whisk together the egg yolks, whole eggs and the brown sugar.

Gradually add two-thirds of the hot milk to the egg yolk mixture, whisking continuously. Pour this mixture into the remaining liquid in the saucepan. Stir with a wooden spoon until the custard is slightly thick and reaches about 160? F - should take about 10 minutes.

Once the mixture thickens, immediately pour the eggnog base through the strainer and stir for 2 minutes to cool slightly. Remove the bowl from the ice water bath and stir in the rum, vanilla, salt and 1/2 teaspoon of nutmeg. Cover with plastic wrap and refrigerate for at least 1 1/2 hours.

In a medium bowl, whip the remaining 1 1/2 cups of heavy cream to soft peaks. Fold the whipped cream into the chilled eggnog. Pour into a serving bowl or glasses, sprinkle with grated nutmeg and serve.

Note: the eggnog can be prepared ahead through Step 3 and refrigerated for up to 2 days.

Notes

This recipe is made entirely with rum. For a different combination of spirits, try 3/4 cup bourbon, 1/4 cup dark rum and 1/4 cup brandy.