

homemade RAW EGGNOG

Egg yolks	9
Sugar	1 cup
Vanilla	1 tsp
Nutmeg	1 tsp.
Heavy cream	1 cup
Milk	4-6 cups

VIDEO TUTORIAL:

INSTRUCTIONS:

1. Blend egg yolks and sugar in blender on medium for 2 minutes, or until thickened.
2. In a half gallon jar, combine egg yolk mixture, heavy cream, vanilla, and nutmeg.
3. Add enough milk to fill the jar and stir with whisk until blended.

TIPS:

- I drink this eggnog raw, but there is a chance of food borne illness when you consume raw eggs. If you prefer to cook your eggnog to mitigate this risk, follow the instructions above then pour eggnog into a pot. Cook over medium heat, stirring continually until temperature of eggnog reaches 160 degrees Fahrenheit. Then cool immediately in refrigerator.
- You can also add rum or any other spirit to your (cooked or raw) eggnog. If you are cooking your eggnog add this after you cook it. Make sure you leave headspace in your jar by omitting some of the milk, so you have room for the rum/whiskey. Also, since alcohol will make this eggnog thinner, you can adjust the heavy cream to your liking until you get the thickness you prefer.
- Adjust this recipe to your liking by:
 - adding more heavy cream to make it thicker.
 - reducing the amount of heavy cream to make it thinner.
 - adding more egg yolks to make it richer.
 - using less egg yolks to make it less rich.
 - adding or reducing the amount of nutmeg to taste.
- Reserve the whites of the eggs for gingerbread icing, meringue, or freeze in ice cube trays to use later.