

YINZER YUMS OF YESTERYEAR



CHRISTMAS EGGNOG*

VERY POTENT

INGREDIENTS

- 6 large eggs, separated
- 1 pt. half and half
- 1 cup heavy cream
- 1 cup light cream
- 1 qt. milk (whole or 2%)
- 350 ml. rum (optional)*
- 350 ml. brandy (optional)*
- 6 oz. bourbon or whiskey (optional)*
- 1 1/4 cups granulated sugar
- nutmeg (optional)
- vanilla (optional)

PREPARATION

Separate eggs and beat whites until stiff. Beat yolks. Fold whites into yolks. Add cream and milk and stir well - do not beat. Add (rum, brandy, whiskey) sugar, nutmeg, and vanilla, and stir well.

Ladle into glass jars for storage.

Keeps a week to 10 days in the refrigerator. Shake well before serving.



ORIGINAL RECIPE BY MRS. EDWARD A. MONTGOMERY, JR. 1973