

Holiday Nog



Ingredients

For a nice evening (yields about 1 pint)

2 egg whites
 1 tbsp. granulated sugar
 ¼ cup heavy cream
 1 tbsp. confectioners sugar
 2 egg yolks
 2 tbsp. granulated sugar
 few drops of good vanilla extract
 ½ cup milk
 1 tbsp. granulated sugar
 ¼ cup heavy cream
 ¼ cup spiced rum (or more to taste)
 2-3 tbsp. Devil's Whiskey (or to taste)
 sprinkle of salt
 pinch freshly grated nutmeg
 pomegranate arils (seeds) for garnish

For a crowd (yields about 1 gallon)

1 dozen egg whites
 ¼ cup granulated sugar
 1-pint heavy cream
 1¼-cup confections sugar
 1 dozen egg yolks
 1 cup granulated sugar
 1 vanilla bean, split and scraped
 1-quart milk
 ½ cup granulated sugar
 1-pint heavy cream
 1 cup spiced rum (or more to taste)
 ½ cup Devil's Whiskey (or to taste)
 pinch of salt
 1-2 cinnamon sticks
 ½ tsp. freshly grated nutmeg

* Use the freshest eggs you can find!

*Homemade Devil's Whiskey recipe can be found here: [Devil's Whiskey](#)

*It's very important that you whisk the ingredients in the following order- if not, it may not work. Alternately, use 3 separate bowls and 3 clean beaters.

Procedure

1. In a very clean bowl, whisk egg WHITES with a whisk or an electric mixer until they are foamy. Slowly sprinkle in the sugar while whisking. Keep on whisking until the egg whites form stiff peaks (when you pick up the beater, the egg whites stand up straight.) Remove from bowl and set aside.
2. Next, whisk the heavy cream and confectioner's sugar until nice and fluffy. Remove from bowl and chill.
3. Finally, whisk the egg yolks and granulated sugar until light and fluffy and doubled in volume.
4. While the egg yolks are whisking, combine milk, sugar, and vanilla. Bring to a simmer. Then, slowly add the hot milk mixture to beaten egg YOLKS by drizzling in while whisking slowly. Place back into pot and put over low heat. Cook slowly, while stirring constantly. Cook until nappe, or able to coat a wooden spoon. Remove from heat. Add the heavy cream. When cooled slightly, add the spiced rum, Devil's Whiskey, and salt. Stir to combine.
5. If nog is still warm chill until "room temperature". Take one third of the whipped egg whites and fold into the nog. Take ½ of the remaining whipped egg whites and fold those in. Finally, finish off with the remaining egg whites.
6. If you are making a large batch of nog, float the cinnamon sticks in the punch bowl. Chill until ready to drink.
7. Top with the whipped cream, and more nutmeg if desired. For an elegant touch, garnish with pomegranate arils.

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