



### **Traditional Holiday Eggnog**

**15 eggs, at room temperature, separated**  
**1 cup superfine sugar**  
**1 ½ cups rye whiskey\***  
**1 cup dark rum \***  
**Pinch of salt**  
**½ teaspoon ground nutmeg**  
**¼ teaspoon ground cinnamon**  
**¼ teaspoon ground mace**  
**2 cups whipping cream, whipped**

**Beat egg yolks and sugar in a large mixing bowl. Gradually add liquor, beating well at medium speed of electric mixer; set aside.**

**Beat egg whites until stiff in large bowl. Gently fold egg whites into egg yolk mixture, blending well. Sprinkle with salt, nutmeg, cinnamon, and mace. Fold in whipped cream just before serving. Makes about 1 ½ gallons.**

**\*For a non-alcoholic version, substitute 2 ½ cups half-and-half for liquors and add 1 teaspoon rum, brandy, or vanilla extract.**