

## Holiday Eggnog

(Makes about 2 quarts)

4 cups whole milk, divided

1/2 cup sugar

Pinch of salt

1 tsp each cinnamon and nutmeg (more to taste)

4 egg yolks

2 cups heavy whipping cream

2 cups whole milk

2 tsp vanilla



In a large saucepan, heat 3.5 cups of milk, sugar, salt, and spices until hot.

In a separate heatproof bowl, beat the egg yolks with 1/2 cup reserved milk.

Very slowly, pour the hot milk mixture into the eggs, whisking constantly.

You must do this in small amounts to temper the eggs. If you add too much of the hot milk at once, it will cook your eggs!

Return the egg and milk mixture to the saucepan and bring to a low boil over medium-low heat, stirring frequently. Remove from heat.

Pour custard into a large serving bowl (we use a pitcher for convenience).

Whisk in 2 cups cream, 2 cups milk, and 2 tsp vanilla. You may need to add more cinnamon and nutmeg at this point.

Chill before serving, or enjoy it while it's still warm. It's delicious either way!

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