

Just a Pinch

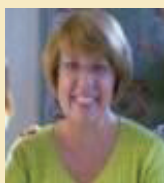


Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

Toast to the Holiday's with Great Grandad's Eggnog

"This is smooth and creamy!"



Susan Seybert
Philadelphia, PA
(Pop. 1.5M)

Christmas isn't complete without a nice glass of eggnog. And, Susan Seybert's old-fashioned Great Grandad's Eggnog recipe is creamy and downright delicious! It does have a kick to it so, naturally, adjust alcohol amounts to suit your taste. But, we loved this wonderfully classic recipe as-is.

See step-by-step photos of Susan's recipe plus thousands more from home cooks nationwide at:

www.justapinch.com/eggnogrecipe

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...

-Janet

Great Grandad's Eggnog



What You Need

6 eggs, separated
3/4 c sugar
1 pt cream
1 pt milk
1 pt whiskey
1 oz Jamaican rum
Freshly grated nutmeg

Directions

- Separate the eggs. Put the whites in a small mixing bowl and whip until stiff peaks form.
- Add 1/4 cup sugar to the whites and gently fold to combine.
- Add the remaining 1/2 cup sugar and beat into the yolks until light.
- Mix the whites with the yolk mixture in a punch bowl.
- Stir in the cream and milk. Add the whiskey and rum.
- Stir thoroughly.
- Serve cold with grated nutmeg.

Submitted by: Susan Seybert, Philadelphia, PA (pop. 1.5M)

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