



## CHRIS McNALLY'S CLASSIC EGGNOG

“My go-to recipe for casual holiday parties is a liquid one—I love making homemade eggnog. It’s such a cozy, rich beverage and a cheery seasonal treat. Give it a try!”

ACTIVE 10 minutes / TOTAL 35 minutes, plus chilling / MAKES 16 cups or 32 servings

### INGREDIENTS

- 12 large eggs
- 1¼ cups sugar
- ½ tsp salt
- 2 quarts whole milk
- 1 cup dark rum (optional)
- 2 Tbsp vanilla extract
- 1 tsp ground nutmeg, plus additional for sprinkling
- 1 cup heavy cream

### INSTRUCTIONS

- 1 In a 5-quart Dutch oven, with a wire whisk, beat the eggs, sugar, and salt until blended. Gradually stir in 1 quart milk and cook over low heat, stirring constantly, until the custard thickens and coats the back of a spoon well, about 25 minutes. Do not allow the mixture to boil or it will curdle. (Mixture should remain at about 160°F.)
- 2 Pour the custard into a large bowl; stir in the rum (if using), vanilla, ground nutmeg, and remaining 1 quart milk. Cover and refrigerate until well chilled, at least 3 hours.
- 3 In a small bowl, with a mixer on medium speed, beat the heavy cream until soft peaks form. With a wire whisk, gently fold the whipped cream into the custard mixture.
- 4 To serve, pour the eggnog into a chilled 5-quart punch bowl; sprinkle with nutmeg for garnish.