



# BOOZY HOLIDAY EGGNOG

*Bring back all the cozy warm feelings of Christmas time and holiday fun with this creamy homemade eggnog.*

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## INGREDIENTS

*Prep Time: 15 minutes*  
*Servings: 14*

12 egg yolks and egg whites,  
separated  
3/4 cups white sugar  
1 cup rye whiskey  
1/2 cup Jamaican rum  
2 cups whole milk

## DIRECTIONS

1. Using a whisk or electric mixer, beat egg yolks with sugar to fully combine.
2. In a separate bowl, beat egg whites until the edges begin to froth. Add 2/3 of the egg whites to the yolk/sugar mixture. Stir to combine.
3. Slowly pour in the rye and rum into the egg/sugar mixture - stirring as you pour.
4. Pour in milk and stir to combine.
5. Stir in remaining 1/3 egg whites. Generously grind whole nutmeg over entire mixture. Serve immediately or refrigerate in a sealed container until serving.