

# SID'S HOLIDAY EGGNOG

*I love this recipe because it's simple, takes no more than 20 minutes, and it reminds me of time spent with family. Plus, it's incredibly versatile - it can be mixed with bourbon for a holiday evening treat or consumed by itself the next morning for a heavy breakfast before a day of spending time with loved ones.*

**PREP TIME:** 10-20 minutes

**SERVINGS:** 5-7

## INGREDIENTS

- 4 eggs
- 2 tbsp. sugar (or other sweetener of choice, to taste)
- 2 c. whole milk
- 1 c. heavy cream
- Dash nutmeg
- Dash cinnamon

## DIRECTIONS

1. Separate the egg yolks from whites and beat the yolks in a bowl with a mixer until they lighten (just barely) in color. Add sugar/sweetener to preferred level of sweetness (our family adds a dash of Stevia as a replacement).
2. Add the cream, milk, nutmeg and cinnamon and stir.
3. Place the egg whites in a separate bowl and beat with an electric mixer until they stiffen.
4. Whisk or fold the whites into the mixture of egg yolks and cream.
5. Chill, if you'd like, or begin drinking right away.