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▶▶ June 2014 ◀◀

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Eggnog

- 1 Dozen Eggs
- 1 Lb. sugar superfine
- 1/2 Qt. brandy
- 1/2 Qt. rum Meyers dark
- 1/2 Qt. vodka or flavored brandy
- 1 Qt. light cream
- 1/2 Gal. ice cream vanilla
- 3 Qt. whipped cream
- Nutmeg
- Cinnamon ground

- 1) Whip eggs and superfine bar sugar together until sugar is dissolved.
- 2) Add liquor (try apricot or other flavored brandy instead of vodka).
- 3) Whip well.
- 4) Add light cream.
- 5) Break up ice-cream small and add 1/2 ice-cream and 1/2 whipped cream and stir in well.
- 6) Float remaining ice-cream and whipped cream on top.
- 7) Grate fresh nutmeg and cinnamon over top lightly.
- 8) Serve with butter cookies.

Yield: Makes about 1 gallon