

Pat's Open House Eggnog

Separate the whites and yolks of 12 eggs. Beat with the egg yolks a pound of powdered sugar. It will be pale yellow and light. Slowly stir in two cups of dark rum. Slowly stir in 4 pints of milk. Chill. At serving time, beat the eggs whites until stiff (I actually freeze about $\frac{1}{2}$ the egg white and make angel food cake later in the year :)). Whisk into the nog. Beat 1 pint of heavy cream until just thickened. Whisk that in to the nog. Pour into a punch bowl. Grate nutmeg on the top and serve. Makes 25-30 servings. Use your math skills to make a half a recipe. ☺ It keeps quite well for several days.

Note. This is an old recipe and came about long before concerns about imbibing raw eggs. I just use the best quality eggs I can find—and I never use a cracked egg.