

Homemade Egg Nog

This is one of the most scrumptious Egg Nog recipes I have ever tasted!

(Does contain raw egg!)

3 cups whole milk

1 cup heavy cream

1 $\frac{1}{2}$ tsp. cinnamon or 3 cinnamon sticks

1 vanilla bean pod, split and seeds removed

1 tsp. nutmeg, plus more for garnish

5 eggs, separated

$\frac{2}{3}$ cup granulated sugar

In a saucepan, combine milk, cream, cinnamon, vanilla bean, vanilla seeds, and nutmeg. Bring to the boil over a medium heat. Once boiling, remove from the heat and allow to steep. (Steep meaning let the cinnamon sticks and vanilla bean pod infuse in milk.)

In a large bowl or stand mixer, beat egg yolks and sugar until combined and thick ribbons form when the whisk is lifted. Slowly whisk in the cooled milk and continue to mix until the mixture is combined and smooth. (Don't forget to take out your vanilla pod and cinnamon sticks!) Refrigerate overnight or for up to 3 days. Serve and garnish with freshly grated nutmeg.