

Naughty Eggnog

This rich, delectable holiday season drink is sure to lift your spirits and make you a little tipsy if consumed in large quantities. Happy holidays! Serves 8

RECIPE BY KYLE PATTERSON, BAR MANAGER AT CENTRAL BAR + RESTAURANT
PHOTO BY THEODORA TEODOSIADIS



INGREDIENTS

1/2 dozen eggs
2 egg yolks
1/2 cup sugar
1/2 cup heavy cream
4 cups whole milk
1 tsp salt
1 Tbsp pure vanilla extract
1/2 tsp ground nutmeg
1 cup spirit (rum, bourbon, and brandy all work)

METHOD

In a saucepan, whisk the eggs, egg yolks, sugar, and salt. Slowly pour in the whole milk and whisk vigorously until fully combined. Using a thermometer, heat the mixture on low until 160F. The mixture should begin to thicken after a few minutes and should remain on low for 30 minutes. Stir frequently.

Strain the mixture into a large container making sure no solids are present. Stir in 1 cup of your chosen spirit and whisk again. Cover the container and chill for 4 hours. Separately, whisk the heavy cream in a small bowl until whipped, just before serving. Slowly combine the whipped heavy cream with the eggnog and serve with nutmeg as a garnish.