

Homemade Eggnog

Creamy, spicy and rich but not overly intense, this homemade eggnog hits the spot. With the addition of cinnamon, black pepper and star anise's licorice bite, this egg nog isn't playing around and is the perfect holiday drink! Personalize the recipe even more with the addition of spiced rum, bourbon, or even cognac!

Serves 6

- 2 cups whole milk
- 1 cup whipping cream
- 2 cinnamon sticks
- 1 vanilla bean
- 1 tsp ground nutmeg
- 2 whole star anise
- 10 black peppercorns
- 4 eggs, separated
- 2/3 cup granulated sugar
- ¼ cup Bourbon Maple Dark Balsamic
- 1 Cup Dark Rum

Add milk, whipping cream, cinnamon sticks, vanilla, and all spices in a saucepan. Bring to a gentle simmer over medium heat, stirring with a whisk to prevent from sticking to pot. Remove from heat and let the spices steep.

In a separate bowl, whisk the egg yolks, 1/3 cup of sugar and balsamic until it is thick and creamy, and the mixture forms thin ribbons, about 2 minutes. Temper the yolks by ladling a cup of milk into the bowl, and whisking to combine, then pour the warmed yolk mixture back to the pot. Place back on the medium heat and simmer for 2 minutes, until the mixture is warm. Remove from heat and let cool. Pour the cream mixture through a strainer to remove the whole spices.

Whip egg whites to soft peaks using a stand mixer or hand beaters and a large bowl. Sprinkle in remaining sugar over the egg whites while beating to form a glossy but not stiff meringue. Fold the meringue into the cooled cream mixture, add the rum and stir to combine. Chill eggnog in the fridge until ready to serve. Serve with an extra sprinkle of nutmeg over each glass and enjoy!