

# Holiday Eggnog

- 8 Eggs, Separated
- ½ cup of granulated sugar
- 1 ½ cups of B & B Liqueur
- 1 Tbls. Vanilla
- 1 ½ cups Vanilla Ice cream
- 6 Cups of Milk
- 1 ½ cups heavy cream whipped to soft peaks
- Fresh Grated Nutmeg

In a large mixing bowl, beat egg yolks until frothy. Gradually add sugar and continue beating until thick and lemon colored. Gradually beat-in B & B and vanilla. Cover and chill for several hours.

In blender, combine ice cream and 2 cups of milk. Blend until smooth. Meanwhile, in mixer, beat egg whites to soft peaks.

In punch bowl, combine egg yolk mixture and whipped cream. Fold in egg whites, ice cream mixture, and remaining milk. Chill until ready to serve.

Just before serving, sprinkle with fresh grated nutmeg.

Makes about 15 cups

Note: We've had this recipe since we lived at 627 Medary Avenue, origin unknown. An oldie, but goodie.